

Homebrew Cheat Sheet by euuen via cheatography.com/212180/cs/46087/

Cleaning	
Add 2 tablespoon of cleaner to 15 ltr of water at 60C	
Install malt tube and counterflow chiller	
Circulate cleaning solution for 15 mins	
Install recirculation tube	
Recirculate cleaning solution for 5 mins	
Scrub any remaining stains	
Rinse thoroughly	

Enzyme Temperature Ranges		
Enzyme	Temperature Range (C)	
Phytase	30-53	
Beta-Glucanase	35-55	
Peptidase	45-53	
Proteinase	50-59	
Beta-amylase	54-66	
Alpha-amylase	66-71	

Mash	
Install malt pipe and heat to 67C	Weigh out malt
Add malt to malt pipe	
Start to do the Mash!	Usually for 60 mins but may vary



By euuen cheatography.com/euuen/

After 40 mins of the Mash, start to heat the Sparge water

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