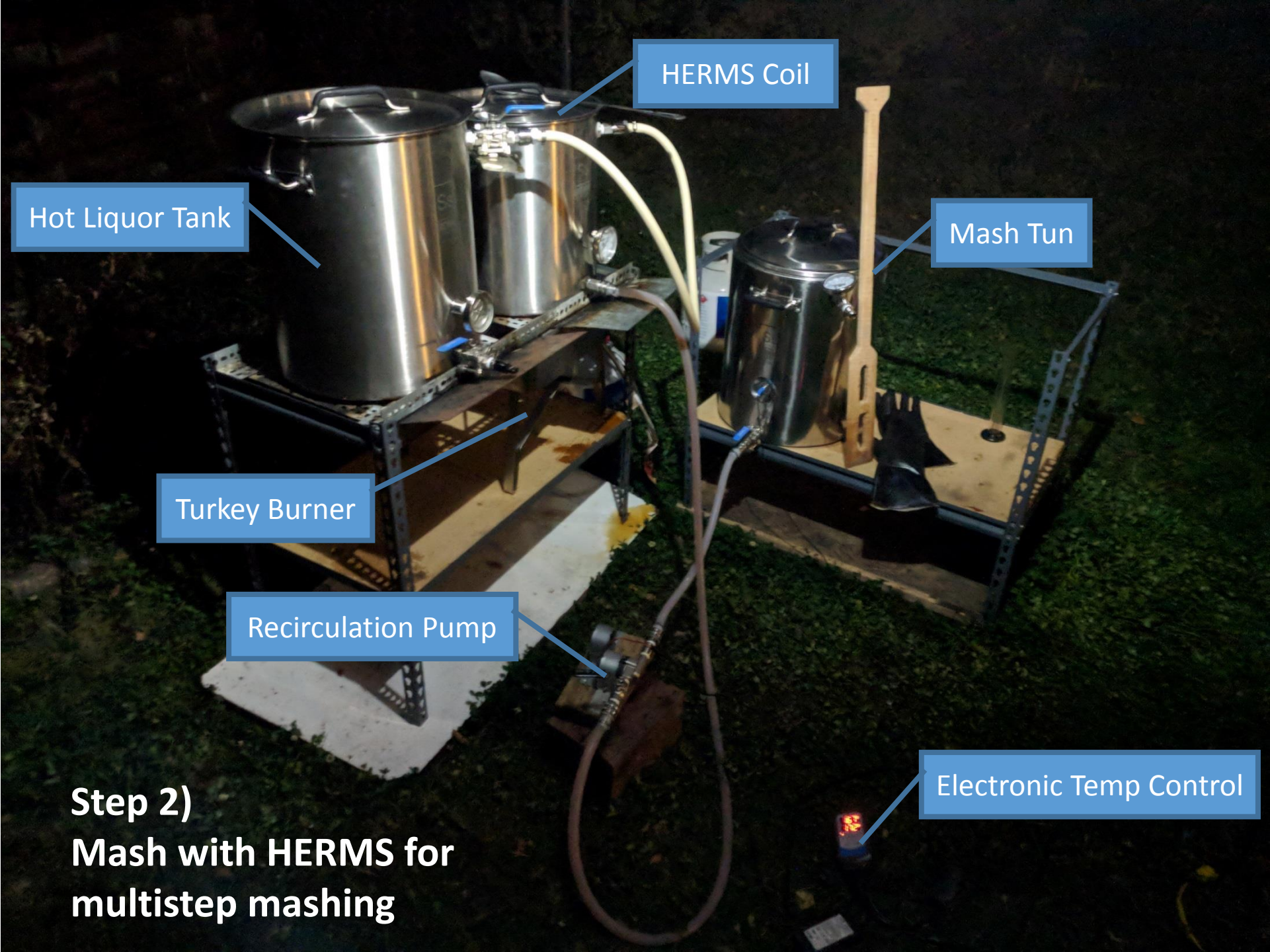


Step 1)
Starter about 3 days
prior to brew to ensure
proper pitch rate for
gravity of beer





Hot Liquor Tank

HERMS Coil

Mash Tun

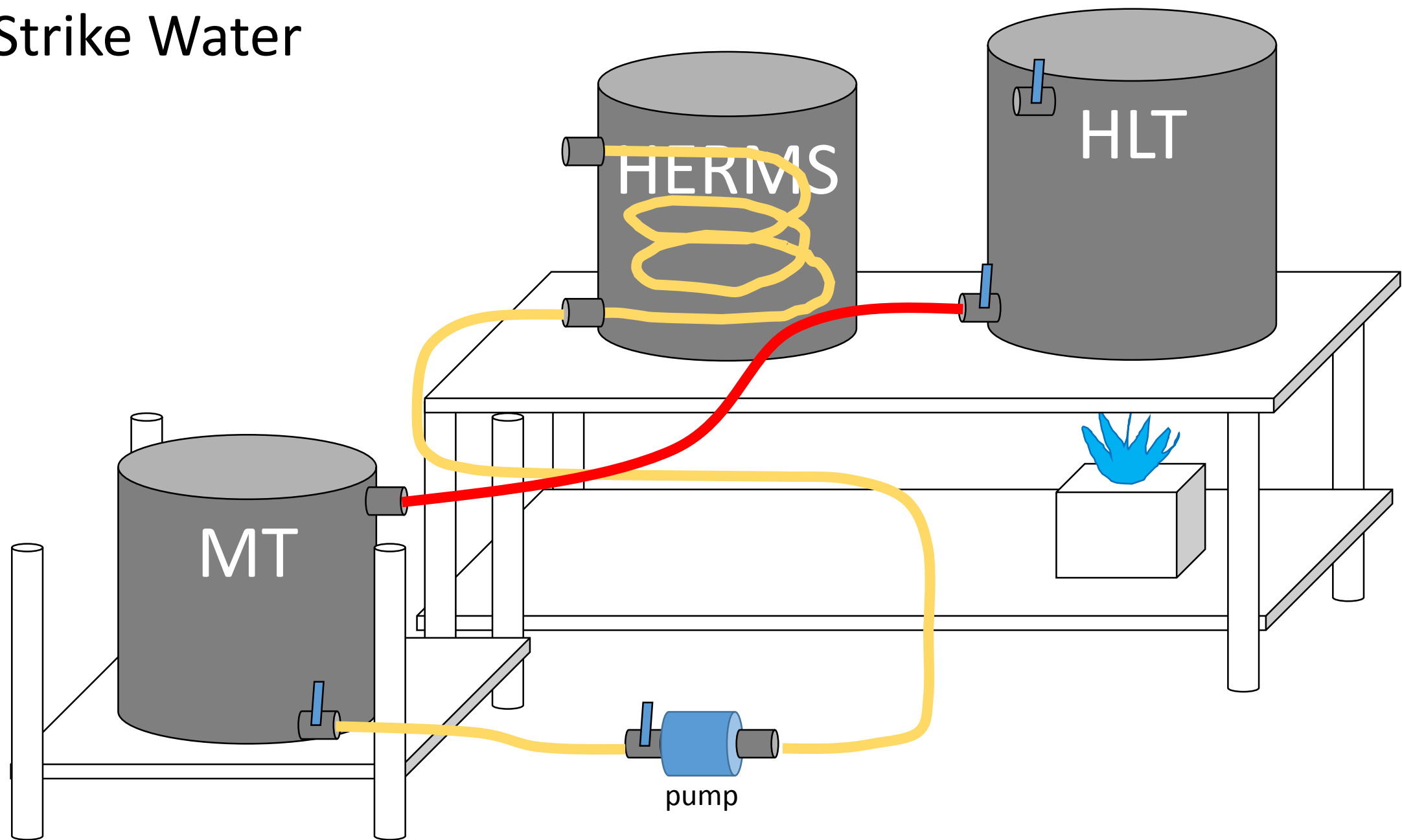
Turkey Burner

Recirculation Pump

Electronic Temp Control

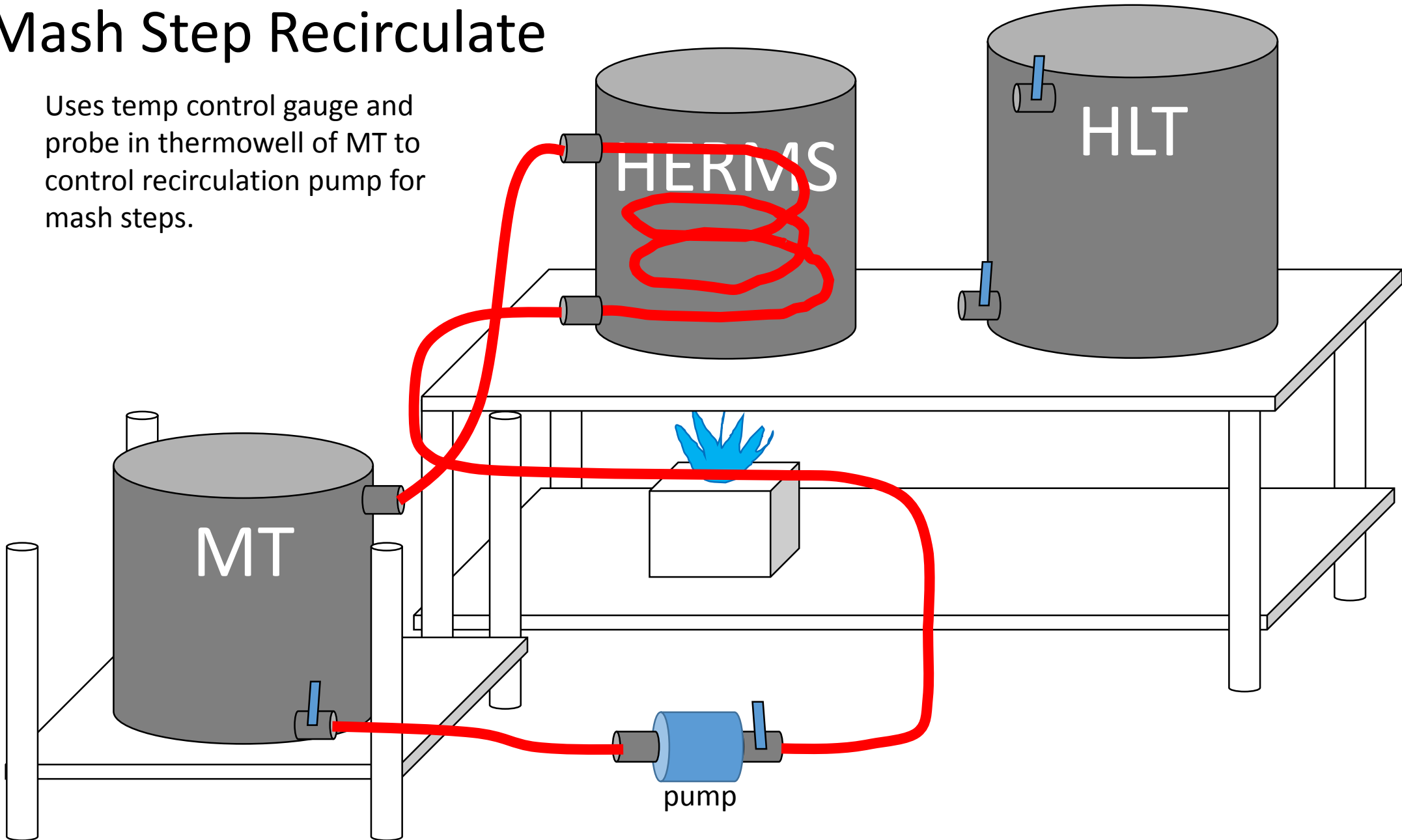
Step 2)
Mash with HERMS for
multistep mashing

Strike Water

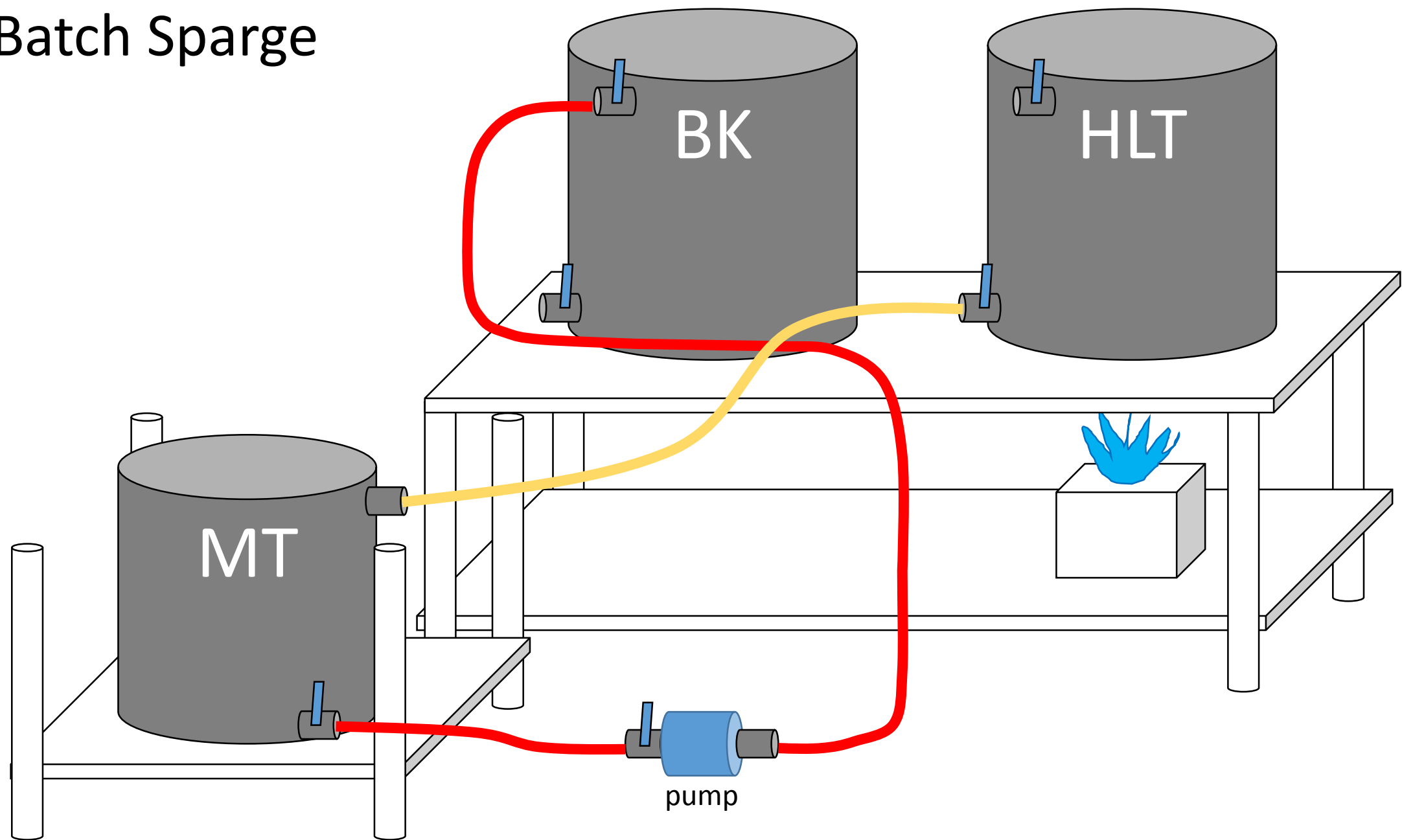


Mash Step Recirculate

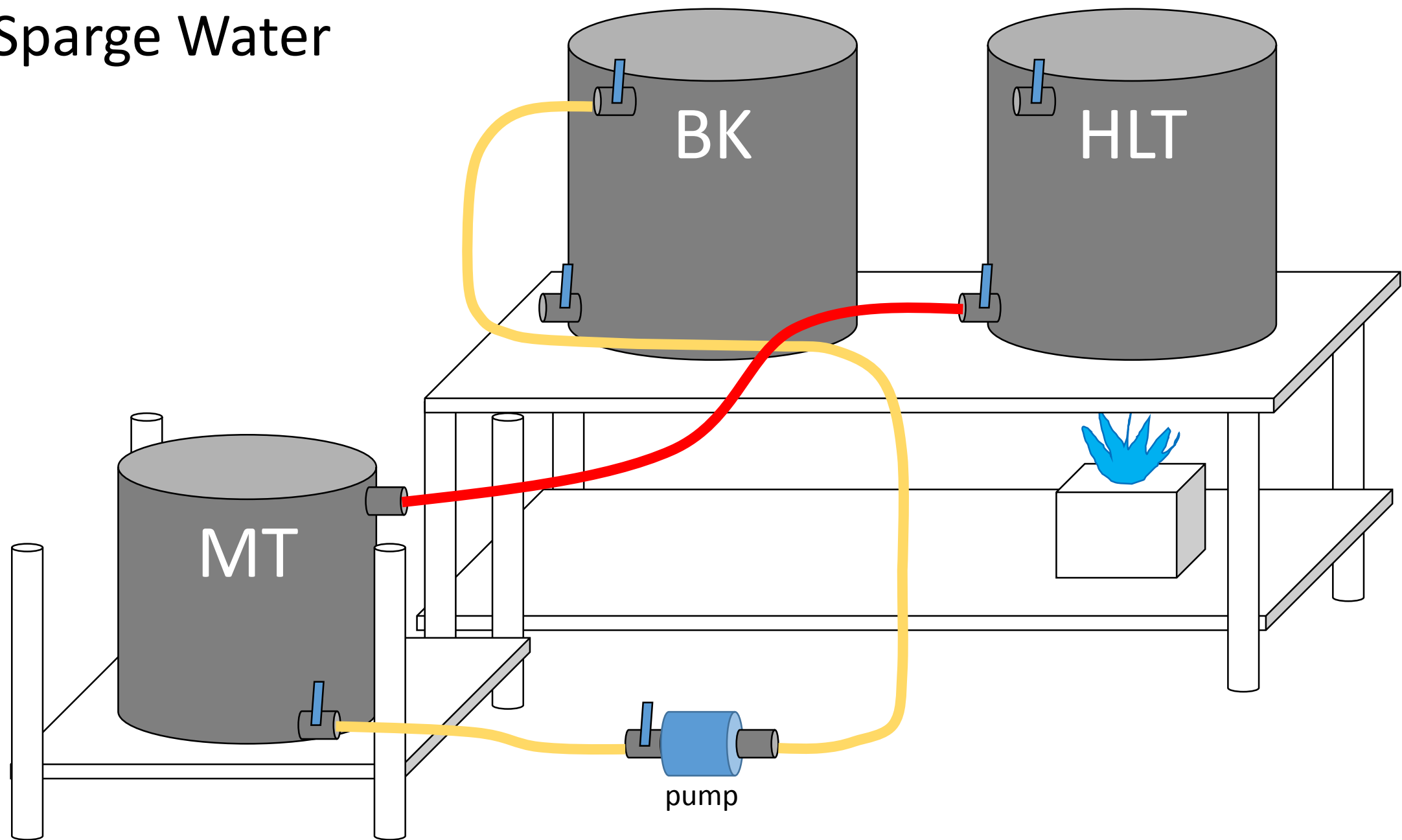
Uses temp control gauge and probe in thermowell of MT to control recirculation pump for mash steps.



Batch Sparge



Sparge Water



**Everybody
loves to
brew!**



Step 3)
90 minute hard boil
with bittering hop
additions



Step 4)
Oxygenate
& pitch yeast
in conical with
ferm temp
control





Step 5)
End of ferment, rack
to keg by pushing
with CO2 to reduce
risk of oxygenation