Brewery Daily Production Checklist

Daily Operations

DATE	BREWER	BEER NAME / RECIPE	BATCH NUMBER	TARGET VOLUME
____ / ____ / _____				

PRE-BREW EQUIPMENT CHECK

- [ ] Mash tun clean and sanitised
- [ ] Kettle clean and sanitised
- [ ] Hot liquor tank filled and heating
- [ ] Pumps tested and operational
- [ ] Heat exchanger flushed
- [ ] Hoses and fittings connected and tight
- [ ] Fermentation vessel clean and ready
- [ ] Glycol / cooling system running

INGREDIENTS VERIFICATION

- [ ] Grain bill weighed and matches recipe

Grain condition (no mould, fresh smell) ☐ OK ☐ Issue

- [ ] Mill gap set correctly
- [ ] Hops weighed and staged by addition
- [ ] Yeast ready (starter made / pack tempered)

Water chemistry adjusted (if required) ☐ Done ☐ N/A

MASH

Strike water temperature _____ °C

Mash-in temperature _____ °C Per recipe

Mash pH _____ 5.2–5.6

- [ ] Mash rest time completed
- [ ] Vorlauf run until clear

Pre-boil gravity _____ SG

BOIL

- [ ] Rolling boil achieved
- [ ] Hop additions made on schedule

Boil duration _____ min

- [ ] Whirlpool completed

Original gravity (OG) _____ SG

OG matches target ☐ Yes ☐ Low ☐ High

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COOLING & TRANSFER

Wort chilled to pitching temperature _____ °C Per yeast specs

- [ ] Wort transferred to fermenter
- [ ] Yeast pitched

Volume in fermenter _____ L

Aeration / oxygenation completed ☐ Done ☐ N/A

Fermentation temperature set _____ °C

EXISTING FERMENTATIONS CHECK

All active fermentation temps in range ☐ OK ☐ Adjusted

	DONE	N/A
Gravity samples taken (if scheduled)	○	○
Dry hops added (if scheduled)	○	○

Any off-aromas detected ☐ None ☐ Issue Noted

END-OF-DAY SHUTDOWN

- [ ] Brewhouse cleaned (CIP or manual)
- [ ] Hoses flushed and hung to drain
- [ ] Floor drains clear
- [ ] Gas supply shut off
- [ ] Glycol system set for overnight
- [ ] Batch log / brew sheet completed

Notes

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