



All Grain Beer Brewing Day Trip Report

Peel 4x4 Club



Sunday 13th April 2025

The Sunday morning started out to be a lovely day. Barely a cloud in the sky, as people began to arrive.

We started the morning with a safety discussion, highlighting the dangers of the hot water, electrical leads, and acid that would be present. Following this, I then spoke about what would be expected during the brew day – the volumes of Reverse Osmosis Water, the grains to be used, yeast & dry enzymes, the different hopping schedules, and how the wort would be chilled into the fermenters.

The beer to be brewed today is a crowd favourite of mine – a Brut IPA. 46 litres of it.

A low carb, highly hopped beer, with low bitterness, and increased carbonation. The expected alcohol percentage (ABV) is expected to come in at approximately 6.7%.

As the water additions making up the water profile were measured out the night before, we jumped straight into measuring out the grains.

8kg of Pilsner Malt was measured out, and added to the hopper of the grain mill. These grains were then milled, and mixed with 1kg of Flaked Wheat, and 1kg of Flaked Rice. To aid in filtering (and preventing a stuck mash) 100g of rice hulls was used.

These grains were then added to the mash tun, which was set to a strike temperature of 68°C.

Once mixed in, the grains were mashed for 45 minutes at 63°C, then a further 45 minutes at 68°C.

This is to aid in a better fermenting beer, with a nice body.

After the mash was completed, the temperature was increased to 78°C for 10 minutes (mash out) to denature any remaining enzymes.

The grains were then sparged to remove the residual sugars, before bring the wort to a boil.

While the wort was boiling away, some snags & burgers were thrown on the BBQ, while everyone had a taste of what was on tap – a pseudo lager (lager brewed at 30°C), and a chilli ginger beer.

Before this however, we all enjoyed some Curry Puffs & Samosas that Eny brought with her. These were absolutely amazing – thanks Eny.

The wort was boiled for 30 minutes, before adding the Warrior hops for bitterness.

With 15 minutes left in the boil, yeast nutrient & whirlfloc was added. The whirlfloc acts to improve the clarity of the finished beer.

With 5 minutes remaining, some Brewtan B (basically powdered clay) was added, which will also help to improve the clarity of the finished beer.

Upon completion off the 1 hour boil, the wort was cooled to 80°C, where the whirlpool hops were added. Almost equal quantities of Idaho #7 & Citra Hops.

After the 20 minute whirlpool, the wort was then split between two fermenters, where the New England yeast, and dry enzymes were added.

The dry enzymes act to increase the amount of fermentable sugars, producing a drier, low carb beer.



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At the time of completing this trip report, the wort was happily fermenting, and transitioning on its journey from wort; to beer. Very delicious beer.

Thankyou to those that came along.



Set up, and ready to brew



Eagerly awaiting the brew day to start



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Grains being put through the grain mill



Milled grains going into the mash tun



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Start of the mashing process



Wort clearing up as the mash proceeds



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Lunch time



Transferring to the fermenters



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Yeast pitched, ready for the fermenting to begin



Tough day in the brewery 😊



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Settling out prior to fermenting beginning



Original gravity ~1.052



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Proteins coagulating



Fermentation in full progress