

## ■ Beer Clarity Checklist

Use this checklist to diagnose, prevent, and fix cloudy beer. Tick off each step to help ensure your brews pour bright and clear.

■	Use high-quality malt and fresh ingredients.
■	Maintain proper mash temperatures and pH (5.2–5.6).
■	Achieve a strong hot break during the boil.
■	Add Irish moss or Whirlfloc tablets in the last 10–15 mins of the boil.
■	Cool wort rapidly to encourage cold break proteins to settle.
■	Pitch healthy yeast and ferment at the correct temperature.
■	Avoid oxygen exposure during fermentation and transfers.
■	Allow sufficient conditioning time for yeast to flocculate.
■	Use fining agents (isinglass, gelatin, Biofine) if needed.
■	Cold crash before packaging for clearer beer.
■	Filter or use a polishing method (optional, advanced).
■	Store beer cold to maintain clarity.