

Brew Sheet



Date 27/9/22  
Target OG

Brew PALE  
Target ABV 4.5

Gyle 22186  
FV 2

Malt	Quantity (kg)	Supplier	Batch
EXTRA PALE	125	CRISP	SS24819/SS25458/SS2
LAGER	50	CRISP	SS24903
VIENNA	25	WEYERMANN	X200
MUNICH LIGHT	4.2	CRISP	X
CARA 20	5	DINGEMANS	GEBX

Liquor pH 7.1 pre treatment.  
Mash liquor temp (°C) 79.0°C in HLT  
Mash liquor quantity (l) 624 inc foundation  
Mash in time 0840

Lactic Acid (l)  
Calcium Chloride (g)  
Gypsum (g) 375g  
AMS (l) 600ml

NaCl - 20g AISI

Mash step	Temp (°C)	Time (mins)	pH
Acid Rest			
Protein Rest			
β-amylase	64.3	60	5.15
α-amylase			
Mash out			

Sparge pH  
Run off start time 0940  
Sparge liquor quantity (l) 624  
Copper up SG  
Copper up time  
Boil length 60

Sparge temp (°C) 78.5°C in HLT  
First runnings SG

Copper up volume (l)  
Copper up pH  
Boil start time 1245

Boil addition	Quantity (kg or l)	AA%	Time	Batch
ISOHOP	0.045kg	30	60	1501232
YEAST AD	0.22kg		60	W0913308
PRO GRANULES	0.05kg		15	7115
OLICANA	1		WP	GEB 2021 69
MOTUEKA	1.4		WP	CL21-BH03-MKA
CHINOOK UK.	1		WP	815-621

ew Sheet

Whirlpool length *S*

Collection volume (l) *867 925*

Yeast strain *US05 - 500g*

Yeast source

Pitching temp (°C) *22°C*

Whirlpool stand time *10*

OG *1045.9* *1043.0*

*ASH1210:276KB*

Yeast amount *500g*

Efficiency (l°/kg)

Setting temp (°C) *21°C*

Date	Temp (°C)	SG	Note
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Date	Hops	Quantity (kg)	Batch	Note
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Date	Format	Number	FG	Note
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