

Brew Sheet



Date 5/10/22
Target OG 1037

Brew BITTER WINTER
Target ABV 3.8

Gyle 22187
FV 1

Malt	Quantity (kg)	Supplier	Batch
LAGER	25	CRISP	SS24903
WHEAT	25	CRISP	SS24478
MARIS OTTER XP	50	CRISP	SS25399
AMBER	25	CRISP	SS24436
RED RYE CRYSTAL	5	SIMPSONS	SL
CARAFAN III	2	WEYERMANN	GEB

Liquor pH 6.6 pre treatment.
Mash liquor temp (°C)
Mash liquor quantity (l) 425 inc 112 foundation.
Mash in time 0915

Lactic Acid (l)
Calcium Chloride (g) 175g (Hexcel)
Gypsum (g)
AMS (l) 300ml

Mash step	Temp (°C)	Time (mins)	pH
Acid Rest			
Protein Rest			
β-amylase	64°C	60 min	4.9
α-amylase			
Mash out			

Sparge pH
Run off start time 1015
Sparge liquor quantity (l) 625
Copper up SG
Copper up time
Boil length 60
Sparge temp (°C) 78°C
First runnings SG
Copper up volume (l)
Copper up pH
Boil start time

Boil addition	Quantity (kg or l)	AA%	Time	Batch
ISOHOP	0.2kg	30	60	ISO122 / ISO1259
YEAST AID	0.15L		15	W0913308
PRO GRANULES	0.035kg		15	7115
SAAZ	1kg		WP	20-824
GOLDINGS	1kg		WP	GWR1 403-1600

Sheet

Whirlpool length 5
 Collection volume (l) 729
 Whirlpool stand time 10
 Yeast strain BOND WHC + 08 Botleg. OG 1035.9
 Yeast source WHC 3262 108
 Pitching temp (°C) 22
 Yeast amount 500g + 1 packet
 Efficiency (l°/kg)
 Setting temp (°C) 20

Date	Temp (°C)	SG	Note
8/10	20°C	1.0074	200ml Brausol P ↓ 18°C

EXPERIMENT
 EXPIRENT

Date	Hops	Quantity (kg)	Batch	Note
8/10	SAAZ	0.5		
	GOLDINGS	0.5		

EXPERIMENT
 EXPIRENT

Date	Format	Number	FG	Note
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EXPERIMENT
 EXPIRENT