

Brew Sheet



Date 12/10/22
Target OG 1044

Brew Target ABV 4.5
BRAVE NOISE

Gyle 22188
FV 2

Malt

Quantity (kg)

Supplier

Batch

LAGER

75

CRISP

SS25479/SS25516

NAKED OATS

25

CRISP

SS25431

WHEAT

25

CRISP

SS24478

CARA

5

CRISP.

GEB

ACID

5

WEYERMANN

X224

Liquor pH 7.2 pre treatment
Mash liquor temp (°C) 71°C
Mash liquor quantity (l) 348 + 112 foundation
Mash in time 0835

Lactic Acid (l)
Calcium Chloride (g)
Gypsum (g) 300g
AMS (l)

NaCl 50g 1191

Mash step Temp (°C) Time (mins) pH

Acid Rest

Protein Rest

β-amylase

69°C

60

4.9

α-amylase

Mash out

a little warm a little acidic.

Sparge pH
Run off start time
Sparge liquor quantity (l) 470 477

Sparge temp (°C) 78°C in mash.
First runnings SG

Copper up SG
Copper up time
Boil length 60

Copper up volume (l)
Copper up pH
Boil start time 1125

Boil addition Quantity (kg or l) AA% Time Batch

YEAST AID

0.05

15

W0913308

PRO GRANULES

0.05

15

7115

ANTI-FOAM

0.05

60 + 10

6385

CHINOOK

2

WP @ 75°C

615-621

Brew Sheet

Whirlpool length

Whirlpool stand time

Collection volume (l) 639

OG 1.0437

Efficiency (l°/kg)

Yeast strain SATURATED
Yeast source WHCSAT24

Yeast amount 500g

Pitching temp (°C)

Setting temp (°C)

Date	Temp (°C)	SG	Note
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Date	Hops	Quantity (kg)	Batch	Note
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13/10 CHINOOK

2

615-621

13/10 OLICANA

2

T9021123

Date	Format	Number	FG	Note
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