

Brew Sheet



Date 14/10/22
Target OG 1040

Brew FALL BRETT PALE
Target ABV 4.7

Gyle 22189
FV 1

Malt	Quantity (kg)	Supplier	Batch
LAGER	25	CRISP	SS25516
EXTRA PALE	25	CRISP	SS25586
NAKED OATS	25	CRISP	SS25159
WHEAT	25	CRISP	SS24478
DARK CRYSTAL	0.5	CRISP	GEB.
BROWN SUGAR	5	LIDL	T223913

Liquor pH 7.2
Mash liquor temp (°C) 79.0°C in HLT
Mash liquor quantity (l) 314 inc foundation.
Mash in time 100s

Lactic Acid (l)
Calcium Chloride (g) 50g
Gypsum (g) 200g
AMS (l) 320ml

Mash step	Temp (°C)	Time (mins)	pH
Acid Rest			
Protein Rest			
β-amylase	68.7°C	60	5.8 a little high.
α-amylase			
Mash out			

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

Sparge temp (°C)
First runnings SG
Copper up volume (l)
Copper up pH
Boil start time

Boil addition	Quantity (kg or l)	AA%	Time	Batch
ISOHOP	0.1	30	60	1501259
YEAST AID	0.15		15	W0913308
PRO GRANULES	0.05		15	7115
OLICANA				
PILGRIM	1		WP	T9021127
GOLDINGS	1		WP	GWR-1 + 403-1000

Brew Sheet

Whirlpool length 5
Collection volume (l) 625
Yeast strain BRETTQ
Yeast source SB215108
Pitching temp (°C) 21

Whirlpool stand time 15
OG 1.034
Efficiency (l°/kg)
Yeast amount 6 x 72hr cultures.
Setting temp (°C) 21

Date Temp (°C) SG Note

Date	Hops	Quantity (kg)	Batch	Note
21/10	AMARILLO	1	GEB2021 6.4	
"	OLICANA	1.6	T9021123	

Date Format Number FG Note