

Brew Sheet



Date 15/11/22
Target OG 1037

Brew BITTER
Target ABV 3.9

Gyle 22191
FV 1

Malt

Quantity (kg)

Supplier

Batch

MARIS OTTER

100

CRISP

SS25845

WHEAT

25

CRISP

SS25421

BROWN

5

CRISP

GEB

DISCUT

5

DINGEMANS

GEB

DARK CRYSTAL

1.5

CRISP

GEB

CARAFAN HT

0.88

WEYERMANN

GEB

Liquor pH 7.7 pre treatment.

Mash liquor temp (°C) 77.5 in HLT

Mash liquor quantity (l) 381 inc 112 foundation.

Mash in time 1020

Lactic Acid (l) -

Calcium Chloride (g) 160

Gypsum (g) 50

AMS (l) 0.15

NaCl - 10g AlSi

Mash step

Temp (°C)

Time (mins)

pH

Acid Rest

Protein Rest

β-amylase

67.5 60

α-amylase

Mash out

Sparge pH

Run off start time

Sparge liquor quantity (l) 735

Sparge temp (°C) 75°C in mash.

First runnings SG

Copper up SG

Copper up time

Boil length

Copper up volume (l) ~875

Copper up pH

Boil start time 1350

Boil addition

Quantity (kg or l)

AA%

Time

Batch

Isohop

0.148

30

60

1501259

Pro granules

0.040

15

7115

EKG/Goldings

1

WP

GWR-1 & 403-1000

Pilgrim

0.5

WP

T90 21127

Satz

0.5

WP.

GEB.

Brew Sheet

Whirlpool length 5

Whirlpool stand time 10

Collection volume (l) 843

OG 1036.6

Efficiency (l/kg)

Yeast strain ACB 5 NEVADA

+ ARDENNGS

Yeast amount 500g + 6 x 24h cultures

Yeast source 222 14010

Pitching temp (°C) 19°C

Setting temp (°C) 20.5°C

Date	Temp (°C)	SG	Note
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FERMENT

Date	Hops	Quantity (kg)	Batch	Note
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DRY HOP

Date	Format	Number	FG	Note
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RACKING

NOTES