

Wibben "Cabin Fever 19"

1/2

Based on "Oktoberfest Lager" by
Brewer's Haven, Idaho

Malt Extracts:

William's Malt Extract M66 Pilsner 6lb

Briess Traditional Dark DME 3lb

Hops Schedule:

Hellertzu 2.8% AA 2oz 60'

Horizon Hops 9.7% AA 1.25oz 45'

Hellertzu 3.2% AA 0.5oz 0'

Yeast

Safale K-97, Irish Moss (~~1~~ 1/2 teaspoon)

6/20/2020

5:40pm Started Chilling ~3oz of deion H₂O

6/21/2020

9:16am Started to boil 3 gallons of deion
H₂O

Sanititized primary fermenter and other
equipment.

10:02am Boiled reached, dissolved 6lb WME, M66
into boiling pot. Turned heat off before
dissolving. Turned on after and mixed
well.

10:21am

Boiling reached again.

Added 60' hops: 2oz. Hallertau

10:42am

Boil reached

10:57am

Added 3lb Dark OME, stirred it well and waited for it to boil again

Added ~~0.5 oz~~ 4oz Irish Moss (~~Boiled Reached~~)

11:16am

Added 15' hops: AA 1.25oz Horizon

11:31am

Turned fire off and added 0' hops
Hallertau 0.5 oz

11:32am

Submerged pot in the sink filled with cold H₂O and ice.

12:37pm

Pot reached 90°F

12:42pm

Pot = gallon of cold (50°F) clean H₂O

in the primary fermenter

Dumped the wort to maximize splashing in
Wort at 68°F

Gravity Reading: 1.062

12:50pm

Pitching the Saffron K-97

12:51pm

Pot primary fermenter in 68°F
Freezer

6/22/2020 - 9:33am Very active bubbling, off to a good start.

6/27/2020 - 5:36pm Sanitized equipment.

6/22pm Transferred beer to carboy.

6:37pm Added 0.2oz dry roasted Jalapeno

Gravity Reading 1.018

6:39pm Put carboy back in the fermentation chamber

Final Grav. Reading 1.018

9/11/2020 - 1:29pm Transfer to keg for carbonation
Cooled down to 40°F

5:13pm Force carbonating at 30psi