

Wibbriü

"California Dreaming"

1/2

Grain Bill

502.04 2lb Munich 1lb

27/18 5.11 Crystal 40 1lb

Victory 8oz

27/18 5.11 - 13oz Pale Chocolate 2oz

27/18 5.11 - 13oz

Malt extracts

11/11/18 - 7.3 Golden Light 6lb

11/11/18 - 7.3

Hops

0' Northern Brewer 1.5oz

15' Northern Brewer 1.5oz

60' Northern Brewer 1.5oz

Yeast

WAL 810 San Francisco Lager

8/27/18 - Cooling 10gts of brewing H₂O

12:27 - Started heating 5gt of H₂O for the seeping grains.

- Started to boil 4gts of H₂O for the Wort in the big pan.

12:35am Reached 160 F and started the grain seeping.

12:38am Boil reached in the big pot. Added 3lb of extract and mixed with the fire turned off

12.44am Filled bucket with 5 gallons
of cold water and added 0.5oz
of iodophor ON (1st 2nd)

12.55am Added steeping grains H₂O into the
big pot and started the fire
again.

1.10pm Boiling started, added 60' hops

1.50pm Added 1.5 liters of boiling H₂O

1.55pm Added 15' hops

1.59pm Added 1.5 liters of boiling H₂O

2.00pm Added the rest of the extract
(3lb)

2.10pm Added 0' hops

2.12pm Started Ice Bath cooling

2.52pm Added 1/2 gallon cold H₂O to fermenter
Dropped Wort in and shaken for
Oxygenation.

Added 1.5 gallons H₂O to fill
fermenter at 5 gallons

Pitched yeast, put airlock
in and moved fermenter to freezer
at 62°F

Wibbrö "Californiz Brewning"

2/2

8/28/18 - 8.18am No airlock activity

4.21pm Airlock activity present

8/29/18 5.11 pm Increased target temp in the freezer to 66 F

8/30/18 - 11.08a Steadily bubbling 36 bubbles/minute

8/31/18 - 11.01a Bubbling has slowed down to 3/min. Temp in freezer is 66 F

9/11/18 - 7.31p Gravity measured at 1.014

9/16/18 - 3.40p Gravity measured at 1.016

Transfer to secondary fermenter

10/14/18 - 11.30p Added 1oz of slightly roasted Jalapeño

10/20/18 - Kegging. Set p.s.i. to 20
Final gravity 1.010