

Wibbri

"Culturally Shallow"
Batch 1

1/1

Grain Bill: 8.22a

Caramel 6L 4oz

Caramel 90L 4oz

Caramel III 10oz

Malt Extract

Briess Munich 6lb

Briess Pils 8lb

Hops

#1 Columbus 10.0 1.875oz (2.5.15/10)

#2 Ahtznum 1.0oz

#3 Columbus 1.5oz

12/14/16 3.32pm Starting specialty grains steeping.
4.09p Mixed specialty grains and extract in
4.15p Resume heating
6.00p Boil done
6.05p Cooling Starts
7:03p Finished mixing into primary
Gravity reading 1.060

7.10p Pitching yeast

12/15/16 8.00z Bubbling!

Moved primary to the turned off Freezer
Inside temp = 62.04.F

Put 2 container of hot water in (180F)

8.22a 68F Inside the freezer

"Cultures" Batch 1

8.55p 71.2F inside the freezer

5.45p 72.1F inside the freezer

12/19/16 00.23p Gravity reading 1.038-1.040 (Spectrometer)

12/19/16 3.56p Gravity reading 1.042-1.040 (Spectrometer)

12/20/16 4.34p Gravity reading 1.038-1.040 (Spectrometer)

12/21/16 5.05p Started sanitizing cart boy

5.35p Gravity reading 1.021

01/11/17 5.28p Getting bottling equipment ready

10/26/16 10.53p Gravity reading 1.016

10.54 Key reached 41F

10/27/16 4.28p Connected gas tank 1st set to

10/28/16 4.28p 12psi

10/30/16 4.41p 12psi

10/31/16 3.35p Starting spectrophotometry

11/01/16 6.09p Baseline spectrophotometry

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