

Wibbrü "First Blood Pilsner" 11/5

Yeast Saf Lager w 34/70 23g

Extract Briess Pilsen Light

BSG Handcraft 7 lb.

Hops #1 Magnum 12.8% 0.7
0.65 oz

#2 Halter 0.8 oz

#3 Halle 0.5 oz

Process log. 7/24/16 3 Start 5pm

Chill ~~10~~ ¹² quarts (25 gal or 320 oz)

~~Boil 8~~ ³⁷² quarts

5:12pm

Chilling 12 qts

Boiling 1/2 Pot.

5:24pm O. Turn heat off

1. Fill small (3 cup) pan w/ part of the hot water

2. Start dissolving extract, powder first, then liquid
Pot temp: 147 F

5:30

Washed all leftover extract using the water from the small pot. Start heat again.

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5.56 Vigorous boil achieved.

~~But~~ Poured Hops #1 Magnum
and started 45 min countdown

5.54: The foam started "inflating", take
it out, trying to not take too much
liquid.

6.01: Even tho added the hops slowly
it boiled over making a mess.
Start with just 1/2 pot next
time.

6.20: Fill w/ water & 0.1 oz of iodine
the fermenter & submerged the equip
mat for sanitation:

- hose
- hydrometer
- siphon
- airlock

6.41 Filled sink w/ cold tap water and

6.47 Added hops #2, mixing, set clock for 15 minutes.

No spillages this time

6.7.01 Last hops addition. No spillage.

7.03 Heat off. Cover and let rest.

7.08 Start circulating water in sink.

Pot covered pot in.

Lost all the water in seconds.

Refilling w/ plugin. Will move water manually

7.26 Fecoff Off

7.53 10 qts of cold water into fermenter

Water temp 58 F

7.59 Pouring Wort

Measures

1.040

5%

Filled up to 5 gallon with 1 qt
Mixed well and shaken

8.09 Pitched yeast, closed up

Filled airlock w/ rubbing alcohol.

7/25/16 10-01 The zirlock is bubling.

Temp in the fridge is 40F

Moving the fermenter in.

Needed to modify the zirlock or wouldn't fit

~~12:00~~

~~11:00~~

10:44

Check temp in fridge for possible adjustments.

Temp to 48F, lower fridge setting to "2"

Will recheck in an hour

11:04 50F achieved, will check again in a couple of hours

12:06 52F, turned dial to '3, will recheck in a couple of hours

12:38 Thermostat arrived. Hooked up and set for 50F

Current temp 55F. Set fridge to 5

12:53 Thermostat started the fridge.

Current temp 55.6 F

12:59 Current temp: 56.2 F

1:05 Current temp: 56.5 F

1.10 Current temp 56.5F Fridge running.

1.25 Current temp 56.7F Fridge running

1.46 Current temp 56.9F Fridge running

2.01 Current temp 56.9F Fridge running

2.16 Current temp 56.9F Fridge running

2.28 Turned fridge to "6" setting

2.33 Current temp 56.9F Fridge running

2.49 Current temp 56.7F Fridge running

4.24 Current temp 56.2F Fridge running

4.56 Current temp 55.9F Fridge running

5.25 Current temp 55.5F Fridge running

5.52 Current temp 55.2F Fridge running

6.11 Current temp 54.9F Fridge running

6.51 Current temp 53.8F Fridge running

7.22 Current temp 52.9F Fridge running

8.06 Current temp 51.4F Fridge running

8.22 Current temp 50.9F Fridge running

9.52 Current temp 53F

10.19 Current temp 51.6F Fridge running

10.50 Current temp 49.9F Fridge off

11.32 Current temp 53.0F Fridge just turned

July 26 4.15 Current temp 51.4F Fridge running

9.12 Current temp 51.7 Fridge off

2.5.8 Refilled 1/2" of vodka

9.24 Current temp 52.6 F Fridge off

9.35 Current temp 53.1F Fridge on

9.53 Temp 52.5 F Fridge On
Bubbling time 2part 2.3sec

10.16 Temp 50.5 F Fridge On
Bubbling time 2part 2.9 sec

10.37 Temp 49.6 F Fridge Off
Bubbling time 2part 3.34s

11.10 Temp 51.5 F Fridge off
Bubbling time 2part 3.35s

11.35 Temp 53.0 F Fridge on
Bubbling time 2part 3.5s

11.55 Temp 52.7 F Fridge on
Bubbling time 2part 3.1s

12.48 Temp 50. F Fridge off
Bubbling time 2part 3.24s

1.20 Temp 51.3 F Fridge on
Bubbling time 2part 4.3s

2.25 Temp 51.1 F Fridge on
Bubbling time 2part 3.49s

3.05 Temp 50.1 F Fridge on off
Bubbling time 2part 3.34s

3.40 Temp 51.5 F Fridge on
Bubbling time 2part 3.66s

4.46 Temp 50.4 Fridge off
Bubbling time 2part 3.27s

6.00 Temp 49.9 F Fridge off
Bubbling time 2part 3.4s

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6.34 Temp 51.2°F Fridge on 85.11

Bubbling time appert 4.49s

7.31 Temp 51.0°F Fridge on PM11

Bubbling time appert 4.43s

10.52 Temp 50.3°F Fridge off

Bubbling time appert 4.31s

Jul 27 9.59 Temp 50.7°F Fridge on off

Bubbling time appert 12s

11.01 Temp 51.2°F Fridge on 20.51

Bubbling time appert 13.92s

11.36 Temp 49.7°F Fridge off

Bubbling time appert 10.10s

12.44 Temp 50.8°F Fridge on 51

Bubbling time appert 12.44s

12.55 Temp 50.8°F Fridge off

Bubbling time appert 9.9s

1.49 Temp 51.2°F Fridge on PM.51

Bubbling time appert 11.7s

8.49 Temp 49.7°F Fridge off

Bubbling time appert 10.37s

9.22 Temp 50.7°F Fridge off

Bubbling time appert 10.72s

Jul 28 9.22 Temp 49.8°F Fridge off PM.1

Bubbling time appert 14s

11.03 Temp 50.7°F Fridge off

Bubbling time appert 13.28s

11.28 Temp 50.5F Fridge on

Bubble time 30s

11.49 Temp 49.7F Fridge off

Bubble time 36.7s

12.00 Cleaned carlboy

Filled with cold water and
 $\frac{1}{2}$ oz of iodine

12.06 Started siphoning cleaning solution.

Put some of the solution in
container big enough to
sanitize the zirlock

12.41 Carlboy sanitized and dry

Taken bucket out of fridge

Cleaned fridge condensation
plate

12.49 Removed zirlock and covered

hole. Placed zirlock in sanitizing
solution

12.50 Filled hydrometer sample Lr

and began siphoning

Hydrometer reading 1.038 - 1.036

1.14 Transfer finished. Needed to
adapt the zirlock to fit the
fridge

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July 28th

2.05 Temp 51.8F Fridge On

Bubble time 40s

2.40 Temp 51.9F Fridge On

Increased temp due to reposition
job on the air chamber

Bubble time 21s

4.15 Temp 51.4F Fridge On

Bubble time 24.6s

Turned fridge down to 5

5.49 Temp 50.2F Fridge off

Bubble time 18.6s

10.42 Temp 51.1F Fridge on

Bubble time

Jul 29 9.06 Temp 55.8F Fridge off

Bubble time 16.6s

9.56 Temp 54.8F Fridge off

Bubble time 35.58s

11.40 Temp 54.6F Fridge off

Bubble time 35.53s

1.19 Begin "Ramping Up": set temp to 65F
until fermentation is complete (4 to 10 days)

8.31 Temp 64.5F Fridge off

Bubble time 15.69F

Set temp to 68F

9.43 Temp 66.2F Fridge off

Bubbling time 9.49s

11.56 Temp 67.8F Fridge off

Bubbling time 12.13.5s

July 30 10.54 Temp 69.0F Fridge on

Bubbling time too long

Adjusted temp. back to 65F

Shaken the culture

Bubbling time 49.43s after shaking

12.15 Temp 64.2F Fridge off

Bubbling time 26.63s

4.01 Temp 64.9F Fridge off

Bubbling time 21.72s

5.43 Temp 64.5F Fridge off

Bubbling time 22.46s

Jul 31 1.00 Temp 65.5F Fridge off

Bubbling time 33s

10.57 Temp 65.5F Fridge on

Bubbling time more than 2 mins

no activity. Airlock needed some more

liquid. Filled to the line.

Beginning "Ramp Down": set thermostat to

32F, Fridge to 6

2.23 Temp 53.2F Fridge on

7.45 Temp 46.8F Fridge on

No bubbling

11.18 Temp 44.4F, Fridge on, No bubbling

Wibbro

"First Blood Pilsner"

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Aug 1st 8.01 Temp 37.5F Fridge on No bubbling

12.44 Temp 35.8F Fridge on No bubbling

3.47 Temp 37.2F Fridge on No bubbling

Aug 2nd 8.30 Temp 36.7F Fridge on No bubbling

10.50 Temp 35.9F Fridge off "

1.23 Temp 36.2F Fridge on No bubbling

Aug 3rd 9.11 Temp 35.9F Fridge off No bubbling

11.43 Temp 37.8F Fridge on No bubbling

4.26 Temp 36.9F Fridge on No bubbling

Aug 4th 9.30 Temp 39.2F Fridge on No bubbling

12.41 Temp 39.8F Fridge on No bubbling

2.09 Temp 40.1F Fridge off No bubbling

4.16 Temp 41.0F Fridge on No bubbling

Aug 5th 8.19 Temp 36.7F Fridge off No bubbling

10.59 Temp 36F Fridge off No bubbling

5.31 Temp 40.6F Fridge on No bubbling

5.34 Starting bottling procedure.

Filling bucket with water and
add 0.5 oz of iodine.

Fill bucket with bottles

6.21 All bottles & caps sanitized.

Waiting 15 min to dry

Starting to boil 1 cup of water
with 402 priming sugar

6.36 Began siphoning

Taken sample 1.012

4.8%

6.56 Began bottling

7.53 Finished bottling.

Stocked fridge, replaced water
in thermostat and adjusted to 68F

Set fridge to "6"

Now we wait

Aug 6 10.24 Temp 66.7F Fridge Off

Aug 7 10.50 Temp 68.7F Fridge off

Aug 8 8.42 Temp 66.8F Fridge off

Aug 9 10.07 Temp 68.8F Fridge off

Aug 10 2.27 Temp 69.0F Fridge on

Aug 11 9.28 Temp 68.1F Fridge off

Aug 12 8.54 Temp 68.9F Fridge off

Aug 13 5.41 Temp 67.9F Fridge off