

Wibbrü

"First Blood Pilsner"
batch 2

1/6

August 13th, 2016

Yeast Safflower w 34/70 23g

Extract Briess Pilsner Light

BSG Handcraft 7 lb

Hops #1 Magnum 12.8% 0.5oz

#2 Hallertau 0.5oz

#3 Hallertau 0.5oz

Process log 8/13/16 8:07pm

8:00pm Bringing 10 quarts of brewing H₂O

8:10 Mixing the extract

8:20 Extract mixed, heat turned to maximum

8:22 Filling fermenter with cold water

8:43 Washing all sanitized things with hot water
Lo Airlock
Lo fermenter
Lo strainer

8:50 Vigorous boiled seach

Took pot cover off, there was some residue on it, mixed it back into the wort

~~8:55 Drop #1 in~~

8:59 Boiling "starts", Dropping #1 in and stirring.

9:44 Dropping #2 in

9:59 Dropping #3 in

~~10:00 Cooling down starts~~

10.57. Poured 2.5 gallons of cold water in fermenter.

Poured wort in and filled to 5gals

Gravimetric reading 1.050/1.052

11.06 Pitch the yeast

8/14/16 12.50 Set fridge to "6" and the thermostat to "40F". Fridge on

8/14/16 9.28 There is bubbling!

Make adaptation to airlock

Fridge is currently at 42.7°

Put fermenter in.

Set temp to 50F. Fridge off

2.49 Temp 60.4F. Fridge on. Bubbling t' 2.01s

5.51 Temp 57.0F. Fridge on. Bubbling t' 2.86s

8/15/16 12.25 Temp 52.2F. Fridge on. Bubbling t' 4.36s

9.51 Temp 50.7F Fridge off Bubbling t' 5.1s

11.53 Repositioned airlock to make it horizontal

Temp 52.6F. Fridge off. Bubbling t' 4.17s

5.20 Temp 51.1F. Fridge on. Bubbling t' 7.40s

8/16/16 9.53 Temp 50F Fridge off. Bubbling t' 7.75s

8.36 Temp 50.6F Fridge on. Bubbling t' 8.82s

8/17/16 9.45 Temp 50F Fridge off. Bubbling t' 7.62s

7.36 Temp 51.0F. Fridge on. Bubbling t' 6.63s

8/18/16 9.21 Temp 49.9F. Fridge off. Bubble t' 7.43s

8.22 Temp 50.5F Fridge off. Bubble t' 8.23s

Wibbari "First
"First Blood Pilsner"
Batch 2

2/6

8/19/16 Temp 50.9 F Fridge On Bubbling t' 8.23s

8/20/16 Temp 50.1 F Fridge Off Bubbling t' 8.91s

8/21/16 Temp 50.9 F Fridge Off Bubbling t' 12.70s

8/22/16 9:03 Temp 50.0 F Fridge Off Bubbling t' 18.31s

2:57 Temp 50.2 F Fridge on Bubbling t' 27.28s

8/23/16 9:07 Temp 50.0 F Fridge off Bubbling t' 23.26s

1:27 Temp 50.3 F Fridge off Bubbling t' 18.3s

6:06 Will transfer to secondary bottle

Filling in Carboy with

Squallers cold tap water

0.5oz iodine

6:18 Filling complete. Started 10 min timer

6:28 Starting to siphon out the sanitizing mix

6:43 Finished siphon. Letting drip for 5 min

6:49 Letting dry pointing up for 10 min.

7:01 Starting racking

Hidrometer reading 1.024, 7%

7:18 Racking complete, very little left in bucket

Covering with cloth and putting back in the fridge

7:30 Carboy in fridge. Temperature

Replaced thermostat temp.

Temp 78.3 F Fridge on

Bubble t 42s

8/24/16 9:03 Temp 51.2 F Fridge on Bubbling t' 10.77s

11:55 Temp 49.8 F Fridge off Bubbling t' 9.69s

Starting Lagerin "Rep Up" should
1st round 4 to 10 day.

Set thermostat to 68°F

Changed thermostat water

0.15 Temp 66.3°F Fridge Off Bubbling t' 3.66s

1.33 Temp 67.2°F Fridge off Bubbling t' 3.39s

1.41 Temp 66.6°F Fridge off Bubbling t' 3.74s

2.11 Temp 67.0°F Fridge off Bubbling t' 5.68s

3.06 Temp 67.1°F Fridge off Bubbling t' 9.6s

4.04 Temp 67.0°F Fridge off Bubbling t' 24.00s

1.25 Temp 66.9°F Fridge off Bubbling t' 1:10m

5.04 Begin ramp down, will reduce 8°F
every 10-12 hrs

Set temp to ~~60°F~~ 59°F Fridge Running
Bubbling t'

7.42 Temp 58.2°F Fridge off No bubbling
Set temp to 51°F. Fridge On.

1.23 Temp 52.4°F Fridge on. No bubbling
Refilled airlock

.43 Temp 52.5°F Fridge on. No Bubbling
Refilled airlock

3:37 Temp 50.9°F Fridge on No bubbling
Set temp to 43°F. Fridge on

4:12 Temp 47.1°F Fridge on. No bubbling

5:18 Temp 47.4°F Fridge on

Set to 7 to reach goal faster

8/24/16 Starting Lagerin "Prep Up" should
1st round 4 to 10 day.
Set thermostat to 68°F
Changed thermostat water

8/25/16 0.15 Temp 66.3F Fridge off Bubbling t' 3.66s
9.33 Temp 67.2F Fridge off Bubbling t' 3.39s
1.11 Temp 66.6F Fridge off Bubbling t' 3.74s

8/26/16 0.11 Temp 67.0F Fridge off Bubbling t' 5.68s
10.06 Temp 67.1F Fridge off Bubbling t' 9.6s
8.04 Temp 67.0F Fridge off Bubbling t' 24.00s

8/28/16 4.25 Temp 66.9F Fridge off Bubbling t' 1:10m
5.04 Begin ramp down, will reduce 8F
every 10-12 hrs
Set temp to ~~60F~~ 59F Fridge Running
Bubbling t'

8/29/16 7.42 Temp 58.2 F Fridge off No bubbling
Set temp to 51F. Fridge on.
11.23 Temp 52.4F Fridge on. No bubbling
Refilled airlock

1.43 Temp 52.5F Fridge on. No Bubbling
Refilled airlock

8/30/16 8:37 Temp 50.9 F Fridge on No bubbling
Set temp to 43F. Fridge on
4:12 Temp 47.1F Fridge on No bubbling
5:18 Temp 47.4F Fridge on
Set to 7 to reach goal faster

Wibbro

"First Blood Pils"
Batch 2

3/6

8/30/16 ~~8~~ 9:05pm Temp 48.1F Fridge Running.
Set temp to 35F. Fridge running.
~~Set~~

10:21 Temp 48.4F Fridge on
Set fridge to 6

8/31/16 7:35 Temp 45.7F Fridge on
8:15 Temp 44.5F Fridge off
Set temp to 30F

9/1/16 10:05am Temp 44.4F Fridge off
6:18pm Temp 47.8F Fridge off

9/2/16 8:26am Temp 43.5F Fridge off

9:01am Temp 43.2 Fridge off

9/3/16 12:12am Temp 45.9 Fridge on

11:21am Temp 42.6 Fridge off

11:44pm Temp 44.1 Fridge off

9/4/16 12:27pm Temp 42.8 Fridge on

11:32pm Temp 44.6 Fridge off

9/5/16 8:37am Temp 43.6 Fridge on

11:26am Temp 42.9 Fridge on

11:50pm Temp 44.8 Fridge on

9/6/16 9:25am Temp 42.4 Fridge on

7:21pm Temp 45.3F Fridge off

10:11pm Temp 45.6°F Fridge on

9/7/16 9:46am Temp 42.8°F Fridge on

9:09pm Temp 46.0°F Fridge off

9/8/16 9:18pm Temp 43.1°F Fridge off

Wibbels "First Blood Pils"
Batch 2

5/6 4/6

9/8/16	9:59am	Temp 43.6°F	Fridge on
	7:16pm	Temp 46.1°F	Fridge on
9/9/16	9:06am	Temp 43.0°F	Fridge on
9/15/16	8:15pm	Temp 45.4°F	Fridge on
9/10/16	11:15am	Temp 43.2°F	Fridge off
	5:20pm	Temp 46.6°F	Fridge off
9/18/16	6:58pm	Temp 46.3°F	Fridge off
	9:50pm	Temp 47.1°F	Fridge on
	11:55pm	Temp 46.6°F	Fridge on
9/11/16	8:53am	Temp 44.7°F	Fridge off
	11:07am	Temp 42.8°F	Fridge on
9/17/16	11:22am	Temp 42.6°F	Fridge off
	6:50pm	Temp 46.4°F	Fridge on
	7:31pm	Temp 45.6°F	Fridge off
9/19/16	9:46pm	Temp 45.5°F	Fridge off
	11:01pm	Temp 45.3°F	Fridge on
9/12/16	8:26am	Temp 43.1°F	Fridge off
9/19/16	6:11pm	Temp 44.8°F	Fridge on
	7:46pm	Temp 45.7°F	Fridge on
9/13/16	9:13am	Temp 43.2°F	Fridge on
	9:42am	Temp 42.4°F	Fridge off
	9:50pm	Temp 43.6°F	Fridge off
	10:05pm	Temp 44.2°F	Fridge on
9/14/16	12:25am	Temp 43.8°F	Fridge on
	5:35am	Temp 42.6°F	Fridge on

9/14/16	9:18am	Temp 40.1°F	Fridge off
	9:38am	Temp 40.6°F	Fridge off
	7:55pm	Temp 43.8°F	Fridge on
9/15/16	8:26am	Temp 41.8°F	Fridge off
	8:25pm	Temp 44.2°F	Fridge off
	11:40pm	Temp 45.1°F	Fridge on
9/16/16	8:32am	Temp 43.4°F	Fridge on
	9:10am	Temp 41.9°F	Fridge on
	8:11pm	Temp 45.5°F	Fridge off
	8:25pm	Temp 45.8°F	Fridge off
	10:59pm	Temp 46.1°F	Fridge on
9/17/16	10:17am	Temp 42.5°F	Fridge on
	4:47pm	Temp 45.7°F	Fridge off
	7:05pm	Temp 46.9°F	Fridge on
9/18/16	2:05am	Temp 46.7°F	Fridge on
	3:42pm	Temp 44.6°F	Fridge on
	4:55pm	Temp 46.5°F	Fridge on
9/19/16	7:47am	Temp 44.0°F	Fridge off
	8:21am	Temp 44.4°F	Fridge on
	9:00am	Temp 43.4°F	Fridge on
	7:00pm	Temp 44.6°F	Fridge off
	7:40pm	Temp 46.2°F	Fridge on
9/20/16	7:49am	Temp 43.6°F	Fridge on
	8:12am	Temp 43.0°F	Fridge on
	9:10am	Temp 41.4°F	Fridge on

Wibbri "First Blood Pils"
Batch 2

6/6

9/20/16 7:07pm Temp 44.8°F Fridge off

9:10pm Temp 45.2°F Fridge on

9/21/16 2:41am Temp 45.1°F Fridge on

7:19am Temp 43.8°F Fridge off

8:24pm Temp 47.5°F Fridge on

9/22/16 2:32pm Temp 45.5°F Fridge On

7:47pm Bottling begins

Gravity reading 1.014

10:11pm Finished bottling

Final yield: 26 22oz bottles

1 pint.

Setting fridge to 70°F for storing