

Wibbro "Hot Stuff"
Batch 1

1/2

Grain bill

Vienna 1.25lb

Golden Naked Oats 6.5oz

Flaked Wheat 1.6oz

Malt extract

Pilsner Extr Light Dry 5lb

Hops

#1 Fuggle 4.4% AA 1oz

#2 US Golding 4.9% AA 0.75oz

#3 Fuggle 4.4% AA 0.75oz

6/19/17 6:31pm Started heating 2.5gal of water

target temp: 155F

6:54pm Filled primary fermenter with

1/2 oz of iodophor

Sgallen water

6:55pm 155F achieved

Put seeping bag with grains in

turned fire ~~off~~ to minimum to maintain

7:26pm Turned off fire. Removed grains

7:28pm Add extract

7:37pm Finished adding extract
Started Heat.

7:51pm Boiled achieved!

3/19/17 7.52pm Set timer to 45 min

Added #1

3/20/17 8.38pm Stirred in hops #2

3/21/17 8.53pm ~~Stopped~~ #1

Turned heat off

Stirred in hops #3

Covered

3/25/17 9.00pm Placed in ice tub. with running cold water

3/28/17 9.18pm Stopped running water
Wort temp. 134F

4/2/17 9.22pm Dropped 2 gal cold water in primary fermenter

Added Wort splashing

Wort temp before dropping 112F

9.42pm Completed 5 gal of wort

Wort temp 72F

Pitching yeast

Original gravity 1.046

6/20/17 10.05pm Room temp around fermenter 76F

Some gas accumulated but no bubbling yet.

12.10p

Bubbling!

Wibbri "Hot Stuff"
Batch 1

2/2

2.05p Freezer set to 70°F

Put fermenter in

9.00p Vigorous bubbling

9.54p Less than 1 sec between bubbles
Had to refill airlock

11.11pm Lots of alcohol got sucked in
Refilling airlock

Bubbling slowed down significantly

6/29/17 11.18 am Spectrometer gravity reading 1.030

6/30/17 3.11pm Spectrometer gravity reading 1.029

6.15pm Sanitized secondary

6.25pm Drying secondary

6.37pm Transferring to secondary

(*) → Gravity reading 1.014

7/5/17 5.26p Started sanitizing Keg

8.47p Kegging

Gravity reading 1.012

(*) → 7/2/17 1.2 oz of rehydrated yeast added
to secondary

7/6/17 5.20p Set CO₂ tank to 9.2psi
Hooked up to keg

7/8/17 Increased CO₂ to 20psi
6.00pm

7/9/17 3.50p Finely carbonized
 7/11/17 11.04 Turned up pressure to 15psi
 to increase carbonation
 7/30/17 7.50p Increased PSI to 15

8/1/17 1.030
 8/30/17 3.11p
 8/25/17 2.50p
 8/24/17 2.50p
 8/23/17 2.50p
 8/22/17 2.50p
 8/21/17 2.50p
 8/20/17 2.50p
 8/19/17 2.50p
 8/18/17 2.50p
 8/17/17 2.50p
 8/16/17 2.50p
 8/15/17 2.50p
 8/14/17 2.50p
 8/13/17 2.50p
 8/12/17 2.50p
 8/11/17 2.50p
 8/10/17 2.50p
 8/9/17 2.50p
 8/8/17 2.50p
 8/7/17 2.50p
 8/6/17 2.50p
 8/5/17 2.50p
 8/4/17 2.50p
 8/3/17 2.50p
 8/2/17 2.50p
 8/1/17 2.50p

8/31/17 2.50p
 8/30/17 2.50p
 8/29/17 2.50p
 8/28/17 2.50p
 8/27/17 2.50p
 8/26/17 2.50p
 8/25/17 2.50p
 8/24/17 2.50p
 8/23/17 2.50p
 8/22/17 2.50p
 8/21/17 2.50p
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 8/10/17 2.50p
 8/9/17 2.50p
 8/8/17 2.50p
 8/7/17 2.50p
 8/6/17 2.50p
 8/5/17 2.50p
 8/4/17 2.50p
 8/3/17 2.50p
 8/2/17 2.50p
 8/1/17 2.50p