

Grain Bill preigest 11in and 400.2

Crystal 10L 0.51b 400.5

Biscuit 0.251b 211.5

Aromatic 0.251b 40.8

Malt Extrazets

Golden Light AME 71b

Mops Schedule

60' Horizon 102

~~60' Hatter~~ 202

15'0' Hatter 202

Yeast

Szale BE-256

6/44/19 5.52p Put 3 gallons of brewing H₂O in the
Fridge5.53p Put 3 gallons of brewing H₂O in the
boiling pot.

6.06p Rinsed fermenter

6.08p Sanitized fermenter 162°F

6.25p Put steeping grains in the steeping
bag. Put it in the boiling pot.

Turned fire off.

6:56p Done with steeping
 7:00p Started fire on the boiling pot again
 7:15p Added 1oz Horizon.
 8:03p Started to dissolve DME
 8:12p finished dissolving DME
 Restarted heat
 8:18p Stable boil achieved
 8:22p Finish setting up cold bath
 8:27p Turned off heat.
 Added 2oz H2O
 Mixed well and covered pot.
 8:30p Moved boiling pot to ice bath
 8:49p Reached 94°F. Poured wort into
 fermenter and topped off with cold
 water to fill 5 gallons
 Took gravity reading: 1.068
 8:55p Pitched yeast.
 Closed fermenter and set up airlock.
 8:56p Added 3oz of sugar for extra yeast
 food
 6/16/19 11:55p 25 bubbles per minute
 6/29/19 9:49p Transferred to secondary
 Gravity reading 1.014
 7/29/19 Moved beer to keg
 Final gravity reading 1.010
 Final target gravity reading was 1.009
 so good job!!

7/30/19 ~~to~~ Moved the beer to a sanitized Keg and placed it inside the beer freezer setting the thermostat to 40°F

7/31/19 Beer ~~at~~ cooled down to 40°F
Hooked the keg up to the CO₂ tank and set it up at 25 PSI to begin force carbonation

8/1/19 No leak in CO₂ lines. Continuing force carbonation. Should be giving the beer at least ~~at~~ a whole week to finish carbonation.

8/8/19 First step at finished carbonation
Turned regulator down to 12 psi
Vented current air in keg.