

Wibbro

"Jezu Claude Ven DAMN!" 4/2

Grain Bill

Caramel 10 4oz

Czrepils 4oz

Czrvienné 8oz

Malt Extract

Pilsner 6lbs

Briess Pilsen DME 1lb

Corn Sugar 1lb

Hops

#1 Perle (4.4% AA) 1.61 oz 60 min

#2 Saaz 0.5 oz 15 min

8/28/17 6.41 Cooling down 10gts of H₂O

8/30/17 Heating 4gts of H₂O in big pot

1.37pm to 160 F

1.39pm Started to heat 10gts of H₂O

1.49pm 160 F Achieved on the spec grains H₂O

2.19pm Seeping grain big

2.27pm Poured specialty H₂O into large pot

Large pot boil achieved

2.28pm Mixed extracts in large pot off heat

and corn sugar

2.28pm Started to heat big pot again.
 3.05pm Added Perle to boiling wort
 3.50p Added S222 to boiling wort
 4.05p Boiling done, turned big pot off
 4.08p Placed big pot in sink w/ running cold water
 4.26p Stopped running H₂O, inside temp 165F
 4.40p Paired wort into fermenter. Added cold water to fill 5 gallons
 Temperature: 80F
 Original Gravity: 1.056
 4.42p Pitched yeast
 8/31/17 1.00am Very active bubbling achieved
 11.08am Bubbling 1.89sec apart
 9/2/17 11.55am Bubbling 2.8 sec apart
 9/3/17 12.21p Bubbling 6sec apart
 9/5/17 9.32am Bubbling 18sec apart
 9/7/17 2.47p Bubbling 26sec apart
 Spectrometer reading 1.032
 9/8/17 Spectrometer reading 1.032
 Ready for secondary
 Transferred to secondary
 Gravity reading 1.012
 Kegged in Keg 1

Wibbri "Jeen Cloud Van DAMN!" 2/2

9/29/17 Upon transferring to keg the final
11.18p gravity reading is ~~1.006-1.00~~

9/30/17 Set keg pressure to 20psi 1.010

10/2/17 Carbonation line dropped to 6psi.
Increased pressure to ~~15psi~~ 15psi

10/2/17 OK carbonation level but more is water

10/4/17 Increased pressure to 20psi

✓ 10/16/17 Set psi to 6 for purging

10/24/17 Testing new carbonation procedure
32 psi for 5 minutes and then
close CO₂ (Similar to sparkly H₂O)