

Grain bill

Crackell 0.5 lb

Caravienne 0.25 lb

Malt extract

Pils DME 6 lb

Belgian black candi sugar 5 lb 1 lb

Hops

#1 Styrian Golding 2 oz

2.8% AA

2/21/17 1.25p Started to heat 4 qts of boiling water to 160 F

Cooling 10 qts of water

1.47p 160 F reached. Stirred in specialty grains

2.04p

~~1.47p~~ + Stirred specialty grains again

2.21p Mixed specialty water into boiling water pre-heated to 160 F. Let grains drip dry

2.32p Started heat again

2.54p Mixing in hop additions on rolling boiling wort

3.40 Heat off. Mixed in extract

5/1  
3.44p Restarted heat

3.57p Started prepping ice bath

3.57p Rolling boil reached.

4.13p Stopped heat

Put crystal czermet in and stirred

4.19p Transferred pot to ice bath

Ran cold water in the bath

4.37p Stopped running water

5.06p Wort reached 90F

5.27p Poured 6 qts of clean water in fermenter. Poured wort in.

Ⓔ

Initial gravity reading 1.042

5.49p Pitch the yeast

2/22/17 10.00z Very slow bubbling. External temp. 68F

Set space heater to 75F and pointed towards the fermenter. In less than 2 minutes it started bubbling strongly.

5.10p Active bubbling: 1.32s between bubbles

2/23/17 9.42z Active bubbling: 0.7s .. "

2/24/17 9.23z Temp dropped to 55F at night

No more bubbling.

Started a heater set to 75F

Pointed towards fermenter

11.00z Turned heater off when bubbling started

2/25/17 11.16z No bubbling. Directed heater  
at 70F

2.28 Lots of foam started flowing  
over the airlock.

2/26/17 8.00z No bubbling. Turn heater on  
75F

12.27p Bubbling every 3s

2/27/17 10.49z All night heating around 75F  
Bubbling every 7.5s

2/28/17 9.38z 60F On bucket, no bubbling.  
Set heater to 75F

3/1/17 9.00z 65F on bucket, no bubbling  
Set heater to 75F

11.22z Bubbling 11s apart  
Spectrometer reading: 1.038

3/2/17 12.52z Spectrometer reading 1.037

3/3/17 7.05p Spectrometer reading 1.034

3/4/17 12.07z Spectrometer reading 1.034

Ready for secondary

12.53p Transferred to secondary

Gravity reading 1.010

3/16/17 6.51p Getting ready to bottle and keg

Measured 2.46oz of dextrose

Sanitized Keg, 10 22oz bottles

8.21p Mixed sugar with 1 cup of water  
and boiled.

Final gravity reading 1.010

5/5

"brocked to 255 t25J" 0-1111

- 3/19/17 8.27p ~~Set~~ Set carbonation tank to 6psi
- 3/20/17 7.37p Checked in pressure was 0psi  
Delicately adjusted the tank to 6psi
- 3/21/17 7.02p Checked in pressure was 5.5ps  
Still no carbonation  
Recalculated for 2.4 vols of CO<sub>2</sub>  
at 40 F. Set the tank regulator  
to 12psi based on the calculation
- 3/25/17 9.56p Still no carbonation.  
Set pressure to 45psi. Agitated keg.  
Turned pressure off.
- 3/28/17 6.30p Vented CO<sub>2</sub>  
Good finey bubbles achieved
- 4/2/17 9.52p Carbonation still too thin  
Set tank to 40 and opened  
the spigot. After it filled the  
Keg, closed the spigot