

Wibbly "Milford Sound"

1/2

Malt extract:

(70F) Golden Light DME 7lb

Hops Schedule:

60m 1.0oz Rakau

Hop: Flame Out: 2.0oz Rakau

Dry Hop: 2.0oz Waiti

1.0oz Rakau

Yeast:

WLP001 - California Ale Yeast

10/21/19

10:02 am: Started chilling 3 gal Clean H₂O

11:17 am: Started to heat up the 3 gallons H₂O for Boiling

11:50 am Pot Reached rolling boil

11:52 am Added 1oz Rakau hops
Started 45 min timer

11:58 am Rolling boil reached again.

Set fire to minimum and started to wait the timer.

12:37 pm Stopped Fire.

12:41 pm Added 7lb of DME and mixed it.

12:54 pm Boil reached again. Started 15 min timer.

5/1

"house brewing"

mddiw

1.06pm

Turned fire off. Added 2 oz Rakau

d/f

Transferred boiling pot to cool water (70°F)
filled sinkStarted stirring. Wort surface initial
temp is 153°F

1.14pm

Surface temp is 140°F

1.16pm

it is 128°F

1.22pm

it is 108°F

1.31pm

Wort temp surface reached 90°F

fess

Moved it to the primary fermenter.

1.34pm

Filled up to 5 gallon with the cold H₂O
Pitched yeast and shook the
fermenter

At Gravity Reading: 1.064

1.38pm

Closed up fermenter and put airlock in
place.

10/22/19

7.21a

Very active bubbling in the airlock

11/1/19

8.26a

Added dry hops 1 addition:

2oz Wariti

1oz Rakau.

11/18/19 Set CO₂ line
to 25psi for force carbo-
nation.

11/9/19

Transferred to secondary fermenter (carbony)

Added lightly roasted oats

Added 0.04oz of dried chopped

Jalisco

11/17/19: Kegged

Gravity reading 1.010

Final Grav 1.010