

Wibbri

"Oktoberfest in BH"

1/2

Grain Bill

Munich malt 1 lb

Malt extracts

Light DME Pilsner 7 lb

Hops

00'	#1 Hallertau	1.25 oz
45'	#2 Irish Mos.	0.04 oz (1/2 teaspoon)
58'	#3 Hallertau	0.50 oz

9/9/17 Cooling down 10 qt of boiling H₂O
11.23am Started heating 10 qt H₂O in big pot
" " 4 qt H₂O in small pot

11.40am Reached 160°F in small pot
Added Munich Malt in seeping bag
Set stove to minimum

11.43am Heat stable @ 161-162°F

11.49am Moved pot to small burner 
and set to minimum. Stable at 155°F

12.38pm Mixed big small pot water into big pot
Added malt extract

Rolling

9/8/17 Boiled & achieved

1.02pm

1.10pm Map #1 added

1.55pm Added Irish Moss #2

2.07pm Map #3 added

2.10pm Started to cool down wort

2.33pm Stopped running water

2.57pm Moved wort to fermenter

Filled up to 5gal.

Current wort temp 78F

Original Gravity 1.062

4.14p

Current wort temp 75F

6.25p

Current wort temp 68F

7.29p

Current wort temp 66F

9.54p

Current wort temp 62F

9/9/17

1.01am

Current wort temp 59F. Pitching yeast.

Assembled & locked. Fermenter put into

freezer @ 50F

9/12/17

Freezer @ 59F. Very slow bubbling.

9/15/17

Freezer temp 49.7F. Bubbling 2.7s apart

9/24/17

Spectrometer reading 1.044

10:15pm

9/28/17

Spectrometer reading 1.038

9/29/17

Spectrometer reading 1.038

Ready for secondary!

9/29/17 - ~~Set~~ freezer temp to 33°F

10.50

Transferred beer to secondary.

Gravity reading 1.020

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

~~10/12/17 Carbonation level good but we want more~~

10/21/17 Transferred to keg.

Final gravity 1.020.

Set CO₂ to 20psi

10/24/17 Testing new carbonation procedure
Set to 32psi for 5 min and then
Close the CO₂. Similar to
sparkly H₂O