

Wibbro "Suburbia"

1505/10/10 1/2

Based on "Rat Bech" by
South Bay Brewing Supply Co.

Malt Extracts Briess Light DME 6 lb

Briess Light DME 1 lb

Grains Crystal 60 8 oz

Peeted 4 oz

Hopping Sched. Columbus 60m 0.5 oz

Cascade 45m 0.5 oz

Cascade 15m 0.5 oz

Columbus 5m 0.25 oz

Cascade 5m 0.5 oz

Cascade 0m 0.5 oz

Columbus 0m 0.25 oz

Yeast S-05

Estimated Gravities: Start 1.054

Finish 1.012

Fermentation Temperature: 67°F - 70°F

01/04/2021

3pm Started chilling 3 gallons fermentation H₂O

3:30pm Started heating 3.5 gallons " H₂O

3:43pm Steritized primary fermentation bucket

4:00pm Reached 160°F. Steeped grains, fire off.

4:15pm Dunked and rise grain bag 2 few times.

01/04/2021

4:30pm Removed grain bag and started the fire again.

4:39pm Reached 160°F. Turned fire off and mixed the extracts in.

4:45pm Fire on

5:13pm Boil. reached

5:22pm Added 0.5oz Columbus

5:37pm Added 0.5oz Cascade

5:52pm Added 0.5oz Cascade

6:02pm Added 0.5oz Cascade and
0.25oz Columbus

6:07pm Added 0.5oz Cascade and
0.25oz Columbus and
turned fire off. Covered pot.

Inmersed pot in cold water. ~~Started~~
~~Running cold water~~

7:10pm 90°F reached. Added 1 gallon cold brewing H₂O to fermenter. Added wort to fermenter. Filled up to 5 gallons with cold fermenting water.

7:12pm Took sample. Start Gravity 1.052

Pitched yeast. Rocked fermenter

01/06/21 ~ 12:42pm Good bubbling, faster than
1 bubble per second.

01/07/21 - 9.03 am ~~Bot~~ Alcohol missing from airlock.
Refilled it and now bubbling can be observed strongly again.

01/11/21 - 10.31 am Bubbling slowed down significantly
~~only~~ 1 bubble every

1/14/21 - 12.14 p Transferred to secondary
Gravity 1.014

2/3/21 - 5.13 p Transferred to Keg
Gravity reading. 1.016

2/4/21 - 7.48 am Started force carbonation at ³⁵psi
Shaking the cold keg. for 5 mins.