

Wibbrü "Trippel Nippel"
Batch 1

1/2

Grain Bill:

Belgian Pilsner 10oz
Belgian Aromatic 2oz
German Wheat malt 40z

Malt Extract

Briess Pilsner 6lbs
CBW Pilsner Light 3lbs
Corn Sugar (Dextrose) 1lb

Hops

#1 Magnum 12.5% 0.6oz
#2 Czech Saaz 0.5oz
#3 Czech Saaz 0.5oz

9/27/16 6.14pm Starting to heat water for the specialty grains.

6.37pm Put 3gts of water at 160F

6.38pm Put the specialty grains in, stirring in.

6.45pm Stirred grains

6.50pm Stirred grains

6.51pm Adding 10gts of ~~boil~~ brewing water to the big pot. while on max heat

7.33pm Dumped specialty grains in pot.

Mixed ~~extra~~ malt extract in pot

7.48pm Finished dissolving ingredients. Started fire

1.1.2018

9/27/16	8.17pm	Started Fermenter. Sanitation
	8.34pm	Mixed in the hop #1, Magnum
	9.17pm	Mixed in the hop #2, Czech
	9.32pm	Turned off stove Saa2
		Poured hop #3, Czech Saa2
		Mixed well and covered
	9.40pm	Started cooling in sink
	9.55pm	Poured wort in fermenter
	10.13pm	Pitched the yeast
	10.21pm	Gravity reading: 1.070 Spectrometer 1.070 Gravimeter
9/28/16	12.02pm	First bubble observed!
	7.31pm	Less than 1.3s between bubbles. and accelerating. Set fridge to 66 F and put fermenter in.
9/29/16	9.04am	Very active bubbling. Temp 65.5F Fridge off
	12.10pm	Changed fridge setting to 69F On Beta's suggestion.
	11.21pm	Bubbling t' 4.32s Fridge off 69F
9/30/16	10.41pm	Bubbling t' 4.2s Fridge off 68.4F
10/1/16	7.56pm	Bubbling t' 7.8s Fridge off 68.6F
10/2/16	11.43am	Bubbling t' 8.45s Fridge off 68.5F
	5.39pm	Bubbling t' 10.34s Fridge off 69.0F
10/3/16	9.30am	Bubbling t' 9.4s Fridge off 66.2F
	4.42pm	Bubbling t' 11.55s Fridge off 68.8F

Wibbri "Trippel Nippel"
Batch 1

2/2

10/4/16	9.01am	Bubbling t' 7.9s	Fridge off	67.7F
	6.15pm	Bubbling t' 7.9s	Fridge on	69.2F
10/5/16	8.58am	Bubbling t' 8.17s	Fridge off	69.4F
	6.08pm	Bubbling t' 6.44s	Fridge off	68.2F
10/6/16	8.41am	Bubbling t' 8.77s	Fridge off	67.9F
		Gravity reading.	1.031	
10/7/16	10.24pm	Bubbling t' 6.0s	Fridge off	67.9F
		Gravity reading	1.031	
	12.57pm	Sze gravity for 2 days.		
		Transferring to secondary		
	1.57pm	Transfer complet		
		Bubbling t' 8.02s	Fridge off	69.1F
10/8/16	11.36am	Bubbling t' 11.39s	Fridge off	69.1F
	11.20pm	Bubbling t' 20.96s	Fridge off	68.4F
10/9/16	9.52pm	Bubbling t' 11.13s		78F
10/10/16	2.18pm	Bubbling t' 19.51s		76F
10/11/16	9.27am	Bubbling t' 55.67s		66F
10/12/16	8.46am	Bubbling t' 82s		66F
10/13/16	12.25pm	Bubbling t' 1.55m		68F
10/15/16	11.03am	Bubbling t' ∞		68F
10/24/16	6.00pm	Bottling		
		Final Gravity	1.016	