

Wibbro

"Trippel Nippel"
Batch 2

11/12

Grain Bill:

5# Belgian Pilsner 10oz

2# Belgian Aromatic 2oz

German Wheat malt 4oz

Malt Extract

Briess Pilsner 6lb

CBW Pilsner Light 3lb

Kitchen sugar 1lb

Hops

#1 Perle 5.8% 1.30oz

#2 Czech Saaz 0.5oz

#3 Czech Saaz 0.5oz

10/24/16 6.29pm Starting to heat H₂O for the specialty grains

7.02p Starting to steep

7.17p Stirred grains

7.33p Stirred grains

7.21p Adding 10gts of brewing H₂O to pot, set to max heat.

7.40p Dumped specialty grains water in pot.

Mixed in liquid extract, powder extract and sugar in. Started to heat.

8.00p Boiling achieved. Clearing foam.

9.34p ~~9.34p~~ Mixed Perle in #1

~~Mixed~~ ~~Czech~~

9.33p Mixed Czech Saez #2

9.48p Mixed Czech Saez #3

9.53p Starting to cool down in sink

10.33p Put wort in fermenter

Taken gravity reading 1.074

10.35p Pitching yeast

10/25/16 9.19a Lots of fermentation, airlock exploded

10/26/16 10.53a Lots of fermentation, airlock needs
dezing every few hours

10/27/16 10.11a Bubbling t' 8.3s

10/28/16 4.29p Bubbling t' 18s

10/30/16 4.41p ~~Saez~~ Spectrometer reading: 1.043

Calculated gravity 1.021

10/31/16 10.18a Spectrometer reading: 1.044/1.045

11/01/16 2.07p Spectrometer reading: 1.044

Ready for secondary

2.59p Transfer to secondary initiated

Gravity reading 1.048

12/13/16 11.23a Kegging