

Sheet1

Stammwürze

17 in Brix
16.50 in °P

Brix für vergärendes Bier

10 in Brix

approx end of fermentation at 10.3 BRIX

02/28/16 06:09 PM approximate time of bottling

Dichte der Stammwürze in vergärendem Bier

1.0208

Würzegehalt des Jungbieres

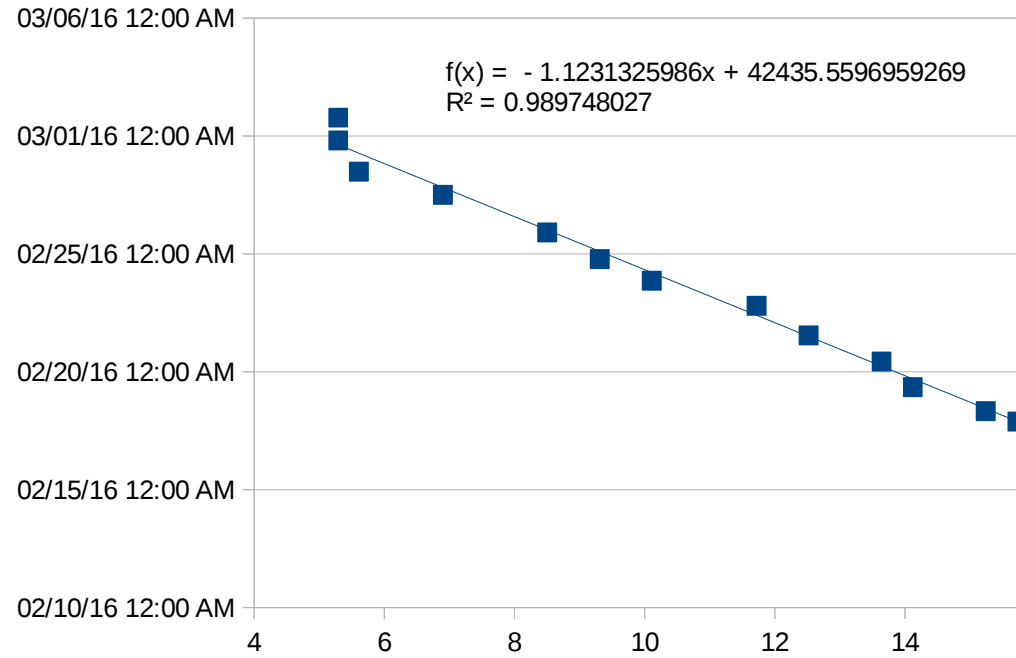
5.29 in °P

Vergärungsverlauf

Datum und Uhrzeit nach folgendem Beispiel eingeben

MM/DD/JJ HH:MM

Tag	Würzegehalt des Jungbieres in °P	Attenuation	Approx alc. By volume
02/15/16 07:09 PM	16.50	67.95%	6.36%
02/16/16 08:00 AM	16.53		
02/16/16 07:53 PM	16.53	Projected Bottling	
02/17/16 08:00 AM	16.53		
02/17/16 09:24 PM	15.73		
02/18/16 08:00 AM	15.24		
02/19/16 08:15 AM	14.12		
02/20/16 10:20 AM	13.64		
02/21/16 01:00 PM	12.52		
02/22/16 07:09 PM	11.72		
02/23/16 08:45 PM	10.11		
02/24/16 06:41 PM	9.31		
02/25/16 09:44 PM	8.5		
02/27/16 12:00 PM	6.9		
02/28/16 11:46 AM	5.61		
02/29/16 07:19 PM	5.29		
03/01/16 06:39 PM	5.29		
Summe			

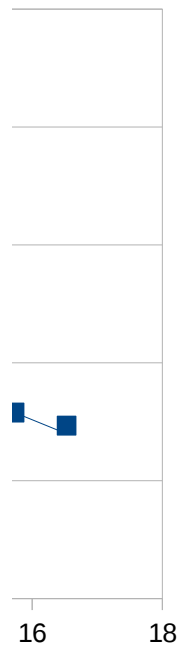


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NOTES:	flame out at 90min. started cooling using counterflow 60plate plate chiller, establishing coolant (ice water) and wort cycle back to their respective tanks 20L coolant tank needed to be replaced 4-5 times due to strong heat development	swirled wort for protein cake to form drained wort into fermentor through plate chiller one last time
Add 33L heat to 55degC		
kept temperature for approx 10-15min		only small protein cake formed. wort still relatively hot (could be the reason for small protein cake. Or longer time of it to settle is needed.)
increased temp to 63degC	swirled wort for protein cake to form drained wort into fermentor through plate chiller one last time	left wort in fermentor to chill overnight starter yeast cake was at least 0.5cm of 2L flask.
applied continues flow temperature ranged between 63 and 66 mostly	only small protein cake formed. wort still relatively hot (could be the reason for small protein cake. Or longer time of it to settle is needed.)	
some spikes in temp to 68 After 90min iodine was normal	left wort in fermentor to chill overnight starter yeast cake was at least 0.5cm of 2L flask. Yeast was grown from slant culture.	Yeast was grown from slant culture. Added 90g of mosaic in bag
increased temp to 78degC kept temperature for approx 10-15min Started lautering while continuesly adding water through pump (overall approx volume 35-40L @ 78degC) to speed up lautering, attached pump to lauter hose increased suction improved lautering	Added 90g of mosaic in bag added 90g of huell melon in bag Yeast was added!	added 90g of huell melon in bag Yeast was added! Good luck! (OVERALL BREWING TIME BETWEEN 9-11H)
started boil. after 5min of boil, added 36g of AA=8.9% northern brewer and 88g AA=9.4% of northern brewer in two bags	Good luck! (OVERALL BREWING TIME BETWEEN 9-11H)	took approx 0.5-0.7L of wort and mixed with boiled water to propagate yeast (fermentation was sluggish at 2/20/16 Re-piched about half the amount of initial yeast back into fermentor

Sheet1

added 15g of irish moss at 80min of boil.	took approx 0.5-0.7L of wort and mixed with boiled water to propagate yeast (fermentation was sluggish at 2/20/16)	
Added 90g of mosaic in bag at 85 min	Re-pitched about half the amount of initial yeast back into fermentor	Bottled on March 1 st . Added 1.3L with 300g of sugar after boiling for 10min and cooling down.
added 90g of huell melon in bag at 85min	Bottled on March 1 st . Added 1.3L with 300g of sugar after boiling for 10min and cooling down.	Added sugar-water, then sterilized bottles using 100L pot.
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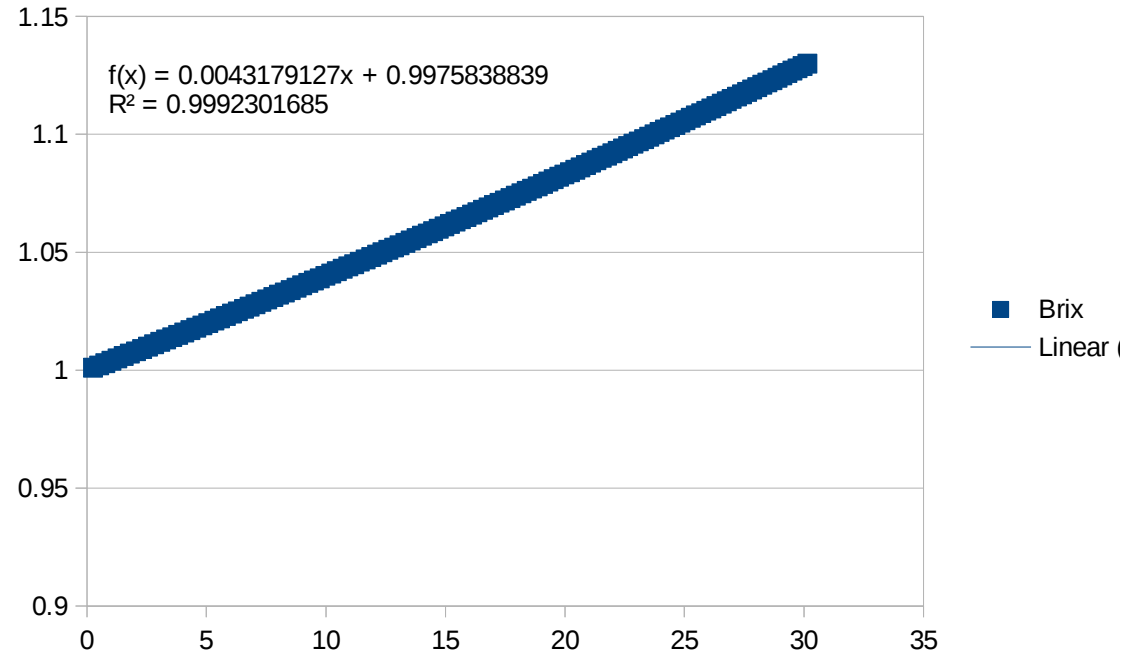


BRIX to SG

Specific Gravity

Brix

1.001	0.26
1.002	0.51
1.003	0.77
1.004	1.03
1.005	1.28
1.006	1.54
1.007	1.8
1.008	2.05
1.009	2.31
1.01	2.56
1.011	2.81
1.012	3.07
1.013	3.32
1.014	3.57
1.015	3.82
1.016	4.08
1.017	4.33
1.018	4.58
1.019	4.83



BRIX to SG

1.02	5.08
1.021	5.33
1.022	5.57
1.023	5.82
1.024	6.07
1.025	6.32
1.026	6.57
1.027	6.81
1.028	7.06
1.029	7.3
1.03	7.55
1.031	7.8
1.032	8.04
1.033	8.28
1.034	8.53
1.035	8.77
1.036	9.01
1.037	9.26
1.038	9.5
1.039	9.74
1.04	9.98
1.041	10.22
1.042	10.46
1.043	10.7
1.044	10.94
1.045	11.18
1.046	11.42
1.047	11.66
1.048	11.9
1.049	12.14
1.05	12.37

BRIX to SG

1.051	12.61
1.052	12.85
1.053	13.08
1.054	13.32
1.055	13.55
1.056	13.79
1.057	14.02
1.058	14.26
1.059	14.49
1.06	14.72
1.061	14.96
1.062	15.19
1.063	15.42
1.064	15.65
1.065	15.88
1.066	16.11
1.067	16.34
1.068	16.57
1.069	16.8
1.07	17.03
1.071	17.26
1.072	17.49
1.073	17.72
1.074	17.95
1.075	18.18
1.076	18.4
1.077	18.63
1.078	18.86
1.079	19.08
1.08	19.31
1.081	19.53

BRIX to SG

1.082	19.76
1.083	19.98
1.084	20.21
1.085	20.43
1.086	20.65
1.087	20.88
1.088	21.1
1.089	21.32
1.09	21.54
1.091	21.77
1.092	21.99
1.093	22.21
1.094	22.43
1.095	22.65
1.096	22.87
1.097	23.09
1.098	23.31
1.099	23.53
1.1	23.75
1.101	23.96
1.102	24.18
1.103	24.4
1.104	24.62
1.105	24.83
1.106	25.05
1.107	25.27
1.108	25.48
1.109	25.7
1.11	25.91
1.111	26.13
1.112	26.34

BRIX to SG

1.113	26.56
1.114	26.77
1.115	26.98
1.116	27.2
1.117	27.41
1.118	27.62
1.119	27.83
1.12	28.05
1.121	28.26
1.122	28.47
1.123	28.68
1.124	28.89
1.125	29.1
1.126	29.31
1.127	29.52
1.128	29.73
1.129	29.94
1.13	30.15

BRIX to SG

(Brix)