www.brewyourownbrew.com (520) 322-5049

Name:

Brew Your Own Brew Brewing Notes

Category:

2564 N. Campbell Ave. Tucson, AZ 85719

Subcategory:

D . 1									
Batch	Fermenter					Water			
Size:	glass plastic		Tap:		Bottl		Minerals	Added:	
gal		Raw	Filtered	Boiled	Distilled	Spring _			
Temperature		Chille	ed in Ferm	enter:	gal	Ste	en:	quarts	
Fridge:		Chilled:				cy: 1234			
Fridge: °F Room: °F			Room Temp:		_ gal _ gal	Consisten	←Thin		
100III			100111 1	ciiip.	, su				
Extracts / Hops / Yeast							Grains		
Malt Ex			lbs				lbs		
Malt Ex			lbs				lbs		
Adjı			lbs % AA	1			lbs		
Bittering I			oz				lbs		
Flavor I			<i>OZ</i>				<i>lbs</i>		
Aroma I			oz	_			<i>lbs</i>		
	size = H		/ 7				lbs		
Yeas		Dr	y / Liquid			Total:	lbs		
	Mash		No.4.						
	De	Desired			Notes				
Strik	Actual		°F						
Initia		F	°F						
Stabl		F	°F						
Start Tim		L .	1						
Finish Tim			 Min						
		E	°F						
Sparg	Se								
Sparg	ge: g	al	gal						
				Wort					
		Tim	e	WOIL	Actual		Desi	red	
	To Heat:		_	Steep:		°F	Steep:	°F	
	rirst Boil:			Steep:		Min	Steep:	Min	
Bittering Hops:				Brew:		Min	Brew:	Min	
Flavor Hops:				B.Hops:		_	B.Hops:	Min	
Aroma Hops:				F.Hops:		_	F.Hops:	Min	
Rmv from Heat:				A.Hops:		_	A.Hops:	—— Min	
Ice Bath:				и.порз.		- 171111	ops.		
Rmv from Ice Bath:			 Skimming Start:						
Temp:		 °F	Skinning Start. Skimming Stop:			=			
	r	SKIII	mmig stop:		-				
Last printed 05/		D	ate:	Time	:am/	<u>pm</u> . Ba	itch #:		
•									