www.brewyourownbrew.com (520) 322-5049

Name:

Brew Your Own Brew Brewing Notes

Category:

2564 N. Campbell Ave. Tucson, AZ 85719

Subcategory:

Batch	Fermenter	Water							
Size:	glass plastic		Tap:		Bottl	ed:	Mine	rals Add	led:
gal		Raw	Filtered	Boiled	Distilled	Spring			
T	Cl :11 1			. 7	C	•		,	
Temperature *F		Chilled in Fermenter:		_ gal		teep:	0 4 5 6 7	quarts	
Fridge: °F		Chilled:			_ gal	Consiste	ency: 1 2 ←T		8 9 10 'hick→
Room:	°F		Room T	emp:	gal		← 1	11111 1	IIICK→
Extracts / Hops / Yeast							Grains		
Malt Extr	•		lbs				_	lbs	
Malt Extra			_ <i>lbs</i>					lbs	
Adjun			lbs % AA	<u> </u>				_ lbs	
Bittering Ho			OZ					_ <i>lbs</i>	
Flavor Hops:									_ lbs
Aroma Ho	- -) IID	TT.	OZ	_			_	_ lbs
$\Sigma \{(oz \times \%AA)/batch size\} = HBU:$ Yeast:				y / Liquid			Total:	_	_ lbs _ lbs
Teast.			Di	y / Liquiu			Total.		103
	Mash				Note	·S			
	Desi	red							
Strike:	°F		°F						
Initial:	°F		°F						
Stable:	°F		°F						
Start Time:			_	-					
Finish Time:			Min						
Sparge:	°F		°F						
Sparge:			gal						
				Wort					
Tr.	TT 4	Time		Cı	Actual	°E		esired	° E
	Heat:			Steep:		°F	Steep:		- °F
	st Boil:			Steep:		Min	Steep:		_ Min
Bittering	· -			Brew:		Min	Brew:		Min
Flavor Hops:				B.Hops:		Min	B.Hops:		Min
Aroma Hops:				F.Hops:		Min	F.Hops:		_ Min
Rmv from Heat:				A.Hops:		Min	A.Hops:		_ Min
Ice Bath:									
Rmv from Ice Bath:		Skimming Start: _							
Temp:		°F	Skin	nming Stop:					
Last printed 05/01/07 4:42 PM			D	ate:	Time	: <u>an</u>	<u>n/pm</u> .	Batch :	#:

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Actual			Desired	Water Added / Balance									
	OG:	Measured	OG:		Boiled:		gal						
Te	emp:	°F	TG:	In F	ermenter:		gal						
	OG:	Interpolate	$\overline{}$		m MASH:		gal						
Pitch Ye	east:	am/pm		Boiling losses ~ 0.48 gal / inch: gal									
					Total:		gal						
Duimour Foundation													
°F	G Date Time Notes												
Г	G	/ /	am/pm	<u> </u>	ivotes								
		/	am/pm										
Secondary Fermentation													
°F	G	Notes											
		/	am/pm										
			 am/pm										
Bottling					ate:								
Water			raw / filtered / distill		12	OZ							
Priming		cups /	OZ	#	22	OZ							
Sugar		(type)											
Boiled		minute	es										
	Keg	ging		Date:									
	Reg	551115		Date.									
						Rot	tles						
Final Product					Brewed		z)						
	OG:			Galle	ons Ounc		22						
	TG:			4.0	512	42	24						
OG-TG x	131 =	% Alc	ohol	4.	5 576	48	27						
		_		5.0			29						
1	Votes:						32						
				6.0	0 768	64	35						
					C • • • • •	•,							
	G = Specific Gravity												
				OG = Original Gravity TG = Terminal or Final Gravity									
				IG =	i erminal o	r Final Gi	ravity						