



Brewing Notes

Ivan Pogrebnyak
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Notes

Priming

Boil 1 cup of white sugar in 1 pint of water for 5 gallons of beer.

Fermentation

The optimal temperature of fermentation for ale yeast is 15–24 °C.

Secondary fermentation is not needed for any beer that ferments for 2 weeks or less. Ales can be fermented in one go. For lagers, transferring to a secondary fermenter serves to remove dead yeast, which can negatively impact the flavor when they start to break down.

Recipes

Lavender Dew

A pale ale with floral aroma.

Ingredients

For 5 gallons of beer:

- Light malt extract: 6 lb, liquid
- Wild flower honey: 1 lb
- Yeast: SafAle™ US-05
- Hops: Goldings, 2 × 1 oz bags, pellets
- Lavender: 1.5 tbsp
- Coriander: 2 tbsp, crushed whole
- Chamomile: 3 tbsp
- Heather tips: 1.5 tbsp
- Ginger: 3 tbsp

Instructions

Boil malt extract and honey for a few minutes until fully dissolved.

Add hops in 3 batches: first 1 oz, 20 minutes later 0.5 oz, 8 minutes later 0.5 oz. Continue boiling the wort for another 2 minutes. Add all herbs with the first batch of hops.