

Fermentation Notes:

Final after chiller: 7 gal, 8.8 brix (1034 sg) at 5.39 ph and 64 deg f.

Date	Time	Notes
2008-02-01	1630	Pitch
2008-02-01	2100	Yeast Start – Bottle at 68f
2008-02-02		Lower chamber to 67 - Hold bottle at 65
2008-02-03	1800	Very slow bubble rate - Raise ambient to 67
2008-02-04	1830	Still slow Bubble rate
2008-02-04	1840	Sample at 5.6 brix – 1015 at 67f
2008-02-05	2000	Holding at 67 ambient / 67 Bottle

