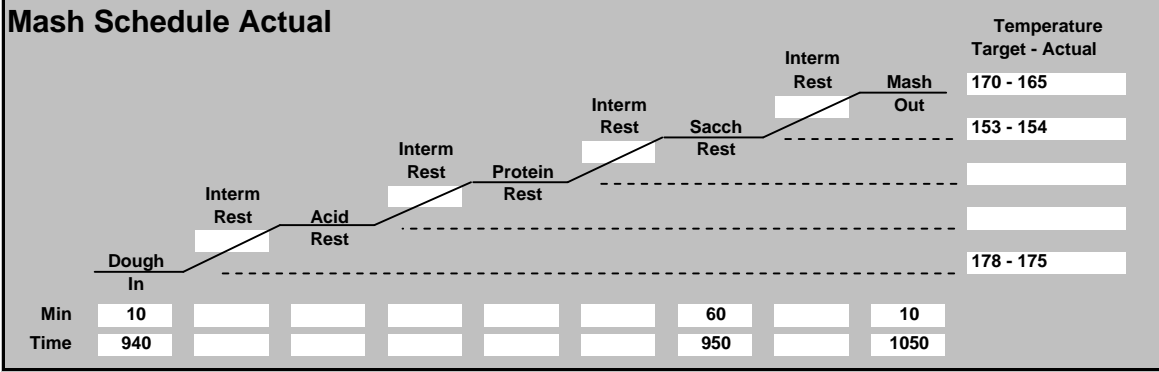


# Lakewater Brewery Brew Session Worksheet

Recipe Name	Dry Irish Stout	Style	Ale
Brewer	Lee Scott	Date	1-Feb-09



### Lauter Schedule Actual

#	Type	Minutes	Temp Target - Actual	Start Time	End Time	Volume
1	First Running					3gal
2	Fly		165 - 165			2gal
3						
4						
Mash Sparge Final Gravity			18.4brix			

### Boil and Hops Addition Actual

Preboil Gravity	7.5brix		Preboil Temp	110f	
Hops Addition	1	2	3	4	5
Type	Bitter	Bitter			
Alpha Acid %	13	13			
Quality	0.5	0.5			
Boil Temperature					
Hops Boil Times	60 min	30 min			
Boil Time Totals	0	30			
Postboil Gravity	9.0brix		Postboil Volume	6.7gal	

### Cooling Actual

Precool Temperature	200f							Postcool Temp	60f
Temp:	180f	162f	150f	100f	90f	80f	70f	60f	
Time:	5	10	15	20	25	30	35	40	
	Postcool Gravity						8.8brix	Postcool Volume	7gal

### Fermentation Tank Transfer

Start Time	1540	End Time	1550
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### Wort Aeration

Type	Shake	Start Time	1600	End Time	1620
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### Yeast Actual

Type	Propagater Slap	Brand	Wyeast	Pitch Time	1630
Generation	Slap Pack	#	1084	Activity Time	2100

### Batch Statistics

Final Gravity		Efficiency		Alcohol Content	
Calories / 12oz		Carbohydrates / 12oz		Fermentation Temp	