

Lakewater Brewery Brew Session Worksheet

Recipe Name	Sierra Nevada Pale Ale	Style	American Pale Ale
Brewer	Lee Scott	Date	21-Mar-09

Mash Schedule Actual

Infusion Qt/Temp	Process	Infusion Qt/Temp	Infusion Qt/Temp	Infusion Qt/Temp	Mash Out	Temperature Target - Actual
14 qt / 138f	Dough In	x	x	7 qt / 214f		(<167) 155
	Acid Rest	x	Protein Rest	10.5 qt / 214		(150) 144-148
				Sacch Rest		(122) 127-122
						x
						(138) 138
Min	10	x	30	60	10	
Time	8:40am	x	9:00am	9:45am	10:55am	

Lauter Schedule Actual

#	Type	Minutes	Temp Target - Actual	Start Time	End Time	Volume
1	First Running	30		11:15a	11:45a	6
2	Fly	15	160 / 160	11:45a	12:00p	3, used 2
3						
4						
Mash Sparge Final Gravity						

Boil and Hops Addition Actual

Preboil Gravity	12.2		Preboil Temp	160 f	
Addition	1	2	3	4	5
Type	Nugget	Perl	Cascade	Cascade	Malto Dextrin
Quality	.6oz	.5oz	1.0oz	.5oz	163gr
Boil Times	90	76	89		90
Boil Time Totals	90	14	1	Dry	
Postboil Gravity	14.3b		Postboil Volume	5	

Cooling Actual

Precool Temperature	200 f						Postcool Temp	61 f
Temp:	200	120	85	68	61		61 f	
Time:	1:51	1:56	2:01	2:06	2:11		2:11p	
Postcool Gravity	14.3b		Postcool Volume	5.0gal				

Fermentation Tank Transfer

Start Time	2:15p	End Time	2:20p
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Wort Aeration

Type	Oxy Stone 3 Min / 5min shake	Start Time	2:30p	End Time	2:38
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Yeast Actual

Type	American Ale	Brand	Wyeast	Pitch Time	2:40p
Generation	Slap / Starter	#	1056	Activity Time	3/21 @ 8:00p

Batch Statistics

Final Gravity	1.01	Efficiency	75%	Alcohol Content	6.33ABV
Calories / 12oz	256	Carbohydrates / 12oz	22/16oz	Fermentation Temp	67f