

Blue Moon Clone-1 Brew Notes

Brew Date 09-24-06

Secondary 10/03/06

Bottled 10/10/06

Brew Notes:

Step Mash done in brew pot over propane burner. Mash held at 152 for 30 min then moved to mash tun for final 60 min mash schedule at 152. Moved to tun and added 2gal 212 water for 152 hold.

First running's at:

5.3ph

14.8brix (1058sg)

5 gal moved to boil.

Sparge stopped at 5.3brix (1020sg)

Boil start with second running's. Total 10 gal at 13.2 brix (1051sg).

Final after chiller: 6.4gal, 17.4 brix (1069sg) at 5.3ph and 73deg f.

Fermentation Notes:

9/25 – 4:30pm; blew off top of fermenter. Need to use large hose from carboy

9/25 – 5:00pm; Temperature set point from 70f to 68f +-2

9/26 – 8:00pm; temperature set point from 68f to 67f +-2

9/27 – 3:00pm; bubble at 3 per second

9/28 – 6:00am; bubble at 1 ~2 per second

9/30 – 5:pm; 14.2brix (1055sg) and very sweet.

10/03 – 5:00pm; Moved to secondary.

13.8brix (1046sg)

4.6ph

69f

10/05 – 8:00am; Kroyzen at top of 5gal plastic carboy

Bubble every .5 to 1 sec

10/07 – 9:00am; Secondary test

Refractometer: 13.0brix (1041)

Hydrometer 1038 at 70.5f (1039)

4.58ph

Bubble every 1.0sec, 68f