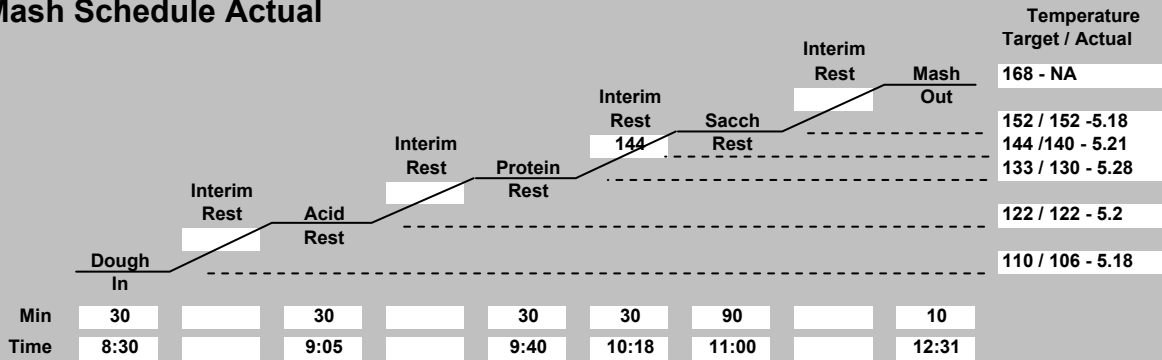


Lakewater Brewery Brew Session Worksheet

Recipe Name Style
 Brewer Date

Mash Schedule Actual



Lauter Schedule Actual

#	Type	Minutes	Temp Target - Actual	Start Time	End Time	Volume
1	First Running	30	170	12:48	1:08	5 gal
2	Second Running	20	170	1:20	1:40	4 gal
3						
4						
Mash Sparge Final Gravity			1.051			

Boil and Hops Addition Actual

Preboil Gravity	1.051		Preboil Temp	150f	
Hops Addition	1	2	3	4	5
Type	Bitter	Bitter	Bitter	Bitter	Aroma
Alpha Acid %	4.4	3.5	4.4	3.5	3.5
Quantity	.5 oz	.5 oz	.5 oz	.5 oz	.5 oz
Boil Temperature	206	206	206	206	206
Hops Boil Times	60	60	30	30	15
Boil Time Totals	60	60	30	30	15
Postboil Gravity	1.069		Postboil Volume	6.5 gal	

Cooling Actual

Precool Temperature	202f						Postcool Temp	68f
Temp:	202	162	106	75	68			
Time:	3:10	3:20	3:30	3:40	3:50			
Postcool Gravity						1.068	Postcool Volume	6.5 gal

Fermentation Tank Transfer

Start Time End Time

Wort Aeration

Type Start Time End Time

Yeast Actual

Type Brand Pitch Time
 Generation # Activity Time

Batch Statistics

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