January 2009 Leftovers Brew Session Notes

Brew Date:
Day start:2009/01/03 Day complete: 2009/01/03

Recipe Notes:

Starter Notes: Yeast from slant – 2006(S2). Used a 3x buildup to 1000ml

Mash Notes:

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Strike temp of 132f was to low. Fell in at 113f. Needed to add 212 boil water to mash to obtain the 122 mash rest. Used the newly built 5gal mash tun. This mash tun will work fine for partial mash batches only. Not enough room for a 5gal or more batches.

First running's at:
5.6 ph, 6.2 brix (_____ sg), 6 gal moved to boil.
Sparge stopped at 1.010 brix (2.6)

Boiling Notes:
Boil start with 7gal water. Total 6gal at 6.2 brix (_____sg) 5.59 ph.

Outside weather was at 40 deg.f. and windy. Very hard to get the kettle to boil. Kettle needed to be covered (85%) throughout the boil. Boil took +/- 1hr to get to 210 boil. Knock out was at 21deg f

Fermentation Notes:
Final after chiller: 4.5 gal, 6.2 brix (1.024 sg) at 5.59 ph and 70 deg f.

Date	Time	Notes
2009-01-03	1500	• Pitch 1084 starter (1000ml) @ 70f. • Primary using Better Bottle and blow-off tube
2009-01-04	0200	• Krausen forming on top • Temp holding at 70 amb / 72 bucket
	1000	• Bubble rate at 114/min • No blow off yet • Lower amb temp to 68
	2000	• 72f bucket and 84/min bubble rate
2009-01-05	0700	• Bubble rate at 12/min
	1900	• 3.2 brix
2009-01-06	1930	• 3.2 brix. • A bit of copper – teabag taste • No bubble
2009-01-08	1930	• Move to secondary • 3.2 brix
2009-01-09	0600	• 6/min bubble rate
2009-01-12	2030	• 3.2 brix • Dry – Very Dry, Bitter, and deffinet Tea Bag Taste.
2009-01-18	1400	• Kegged
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Bottling Notes:
Primer: Type: _____

Date	Notes
2009-01-18	Keged– on hold for conditioning

Tasting Notes:

Date	Notes
2009-01-18	Keged– on hold for conditioning