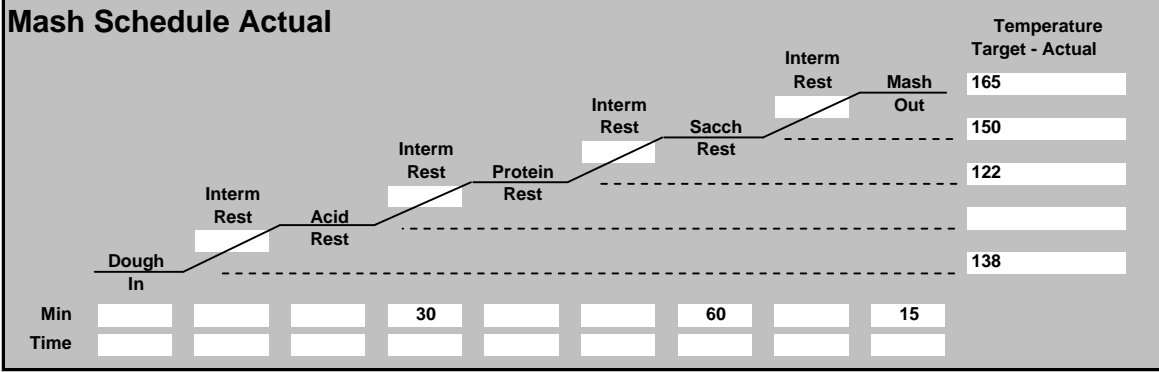


Lakewater Brewery Brew Session Worksheet

Recipe Name Lakewater 2009 Leftovers	Style <input type="text"/>
Brewer Lee Scott	Date 3-Jan-09



Lauter Schedule Actual

#	Type	Minutes	Temp Target - Actual	Start Time	End Time	Volume
1	First	5	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
2	Fly	20	165	<input type="text"/>	<input type="text"/>	<input type="text"/>
3	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
4	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Mash Sparge Final Gravity			6.5b			

Boil and Hops Addition Actual

Preboil Gravity	6.5b		Preboil Temp	140f	
	1	2	3	4	5
Hops Addition Type	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Alpha Acid %	5.4	3.3	13.25	UKN	<input type="text"/>
Quality	1oz	1oz	0.5oz	1.0oz	<input type="text"/>
Boil Temperature	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Hops Boil Times	0	0	60	85	<input type="text"/>
Boil Time Totals	90	90	30	5	<input type="text"/>
Postboil Gravity	6.2b		Postboil Volume	4.5gal	

Cooling Actual

Precool Temperature	210f						Postcool Temp	70f
Temp:	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	
Time:	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	
	Postcool Gravity 6.2b						Postcool Volume	4.5

Fermentation Tank Transfer

Start Time	2:30p	End Time	2:45p
------------	--------------	----------	--------------

Wort Aeration

Type	Oxy(3min) and Shake(10min)	Start Time	2:50p	End Time	3:10p
------	-----------------------------------	------------	--------------	----------	--------------

Yeast Actual

Type	English Ale	Brand	Wyeast	Pitch Time	3:00p
Generation	2nd from slant S2	#	1084	Activity Time	+11hr

Batch Statistics

Final Gravity	3.2b	Efficiency	<input type="text"/>	Alcohol Content	<input type="text"/>
Calories / 12oz	<input type="text"/>	Carbohydrates / 12oz	<input type="text"/>	Fermentation Temp	72f