

Lakewater Brewery Common Ale Brew Session-2

Session 2 changes:

- Add Melinoidion Grains
- Use larger starter
- Add Bert salts to liquor

Starter:

2006-12-0 7:00p

- 800ml H2o; 8tbl DME, ¼ yeast nutrient
- Boil 15min in starter pan then cool and move to 1000ml flask
- Total starter after boil of 550ml at 13b (1052)
- Pitch Wyeast slap Propagator (25billion cell) into 1000ml flask at 73f
- Hold 71f on stir plate

12-08 4:00p:

- Boil 800ml H2o. Add 5tbl DME. Boil 15 min. Starter after boil of 9.5b (1038)
- Cool to 72 in starter pan then add to 550ml Yeast and starter in 1000ml flask

Brew Date: 2006-12-09

Day start: 9:00a Day complete: 3:30p

Mash Notes:

| |
|---|
| Sparge mash in 2 sessions. First sparge was with initial running's and 1 gal of H2o |
| |
| |
| |
| |

First running's at:

- 5.85 ph, 2.2 brix (1009 sg), 3 gal moved to boil.
- Sparge stopped at 5.2 brix (1020)

Boiling Notes:

Boil start with 5gal water. Total 9gal at 7.4 brix (1029sg) 5.26 ph.

| |
|---|
| Bert water salts added |
| Brew pot half covered as ambient temp was 35f |
| |
| |
| |
| |
| |

