# Supprise-1 Brew Session Notes

**Brew Date**:
Day start: _9:00am__ Day complete: _3:00pm_

## Recipe Notes:

9lb Mari Sotter
3/4lb Crystal L40
3/4lb Vienna

**Starter Notes**:

**Mash Notes:**

| |
|---|
| Mash 153f for 60min, Boil 60 – 1040 OG |
| Stuck Sparge after primary into fly second sparge |
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First running's at:
_5.3_ ph, __22 brix ( _1091_ sg), __8_ gal moved to boil.
Sparge stopped at _5.0_ brix ( _1020_ )

**Boiling Notes:**
Boil start with 8 gal water. Total _____gal at _____brix ( _____sg) _____ph.

| |
|---|
| Add 5min to boil @ 15min mark. Missed chiller and moss addition mark |

**Fermentation Notes:**
Final after chiller: _____ gal, _____ brix ( _____ sg) at _____ ph and _____ deg f.

| Date | Time | Notes |
|---|---|---|
| | | |
| 12/31/06 | 6:oop | Yeast kick |
| 1/2/07 | 12:00a | Kroisin Start |
| 1/21/07 | 2:00p | 1012 by Hyd. Move to secondary. 7.2b 3.6ph |
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**Bottling Notes:**
Primer: Type: _____

**Tasting Notes:**

| Date | Notes |
|---|---|
| | |
| 1/21/07 | Moved to secondary. A bit of apple. Good taste. Should be a good one. |
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