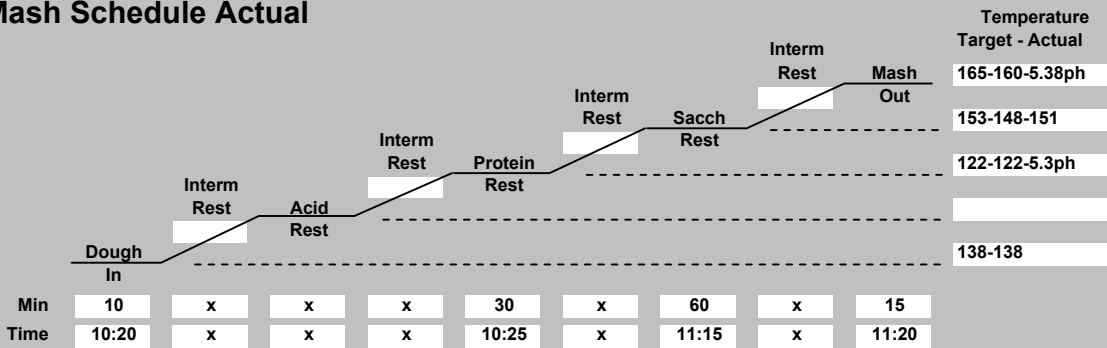


# Lakewater Brewery Brew Session Worksheet

Recipe Name  Style   
 Brewer  Date

## Mash Schedule Actual



## Lauter Schedule Actual

#	Type	Minutes	Temp Target - Actual	Start Time	End Time	Volume	
1	First Running	16			11:40am - 10.4b		
2	Second Lauter	15	170		1:00pm - 5.2ph		
3							
4							
Mash Sparge Final Gravity			8.6				

## Boil and Hops Addition Actual

Preboil Gravity  Preboil Temp

	1	2	3	4	5
Hops Addition	Williamette	Cascade	Mt. Hood		
Type	Boiling	Boiling	Aroma		
Alpha Acid %	10 HBU	2.5HBU			
Quality	2oz	.5oz	1 oz		
Boil Temperature					
Hops Boil Times	Full	Full	3min steep		
Boil Time Totals	75	75	None		
Postboil Gravity	<input type="text" value="11.8b - 1.046sg"/>			Postboil Volume	<input type="text" value="6.1gal"/>

## Cooling Actual

Precool Temperature  Postcool Temp

Temp:	<input type="text" value="212"/>	<input type="text" value="165"/>	<input type="text" value="122"/>	<input type="text" value="80"/>				
Time:	<input type="text" value="2:40"/>	<input type="text" value="2:50"/>	<input type="text" value="3:00"/>	<input type="text" value="3:10"/>				
Postcool Gravity				<input type="text" value="11.8b"/>	Postcool Volume		<input type="text" value="4.8gal"/>	

## 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