4.5 Litre 90 Shilling

Batch Size: 4.50 l
Boil Size: 6.58 l
Boil Time: 60 min
End of Boil Vol: 4.69 l
Final Bottling Vol: 4.50 l
Fermentation: My Aging Profile
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %

Ingredients				
Amt	**Name**	**Type**	**#**	**%/IBU**
0.90 kg	Golden Promise (Simpsons) (3.9 EBC)	Grain	1	74.8 %
0.11 kg	Munich Malt (17.7 EBC)	Grain	2	9.0 %
0.08 kg	Caramel/Crystal Malt - 60L (118.2 EBC)	Grain	3	7.0 %
0.06 kg	Wheat Malt, Pale (Weyermann) (3.9 EBC)	Grain	4	5.1 %
0.04 kg	Caramel/Crystal Malt - 80L (157.6 EBC)	Grain	5	3.1 %
0.01 kg	Chocolate Malt (886.5 EBC)	Grain	6	1.0 %
5.00 g	Fuggles [4.50 %] - Boil 60.0 min	Hop	7	13.9 IBUs
5.00 g	Goldings, East Kent [5.00 %] - Boil 15.0 min	Hop	8	7.7 IBUs
5.00 g	Goldings, East Kent [5.00 %] - Boil 5.0 min	Hop	9	3.1 IBUs
5.00 g	Fuggles [4.50 %] - Boil 3.0 min	Hop	10	1.7 IBUs
0.2 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	11	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.058 SG
Est Final Gravity: 1.014 SG
Estimated Alcohol by Vol: 5.7 %
Bitterness: 26.3 IBUs
Est Color: 30.3 EBC

90 shilling 11L

Strong Scotch Ale (9 E)

Type: All Grain
Batch Size: 11.00 l
Boil Size: 13.35 l
Boil Time: 60 min
End of Boil Vol: 11.46 l

Final Bottling Vol: 11.00 l
Fermentation: My Aging Profile

Date: 19 Jan 2017
Brewer: Brewstore
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients				
Amt	**Name**	**Type**	**#**	**%/IBU**
2.19 kg	Golden Promise (Simpsons) (3.9 EBC)	Grain	1	74.8 %
0.26 kg	Munich Malt (17.7 EBC)	Grain	2	9.0 %
0.21 kg	Caramel/Crystal Malt - 60L (118.2 EBC)	Grain	3	7.0 %
0.15 kg	Wheat Malt, Pale (Weyermann) (3.9 EBC)	Grain	4	5.1 %
0.09 kg	Caramel/Crystal Malt - 80L (157.6 EBC)	Grain	5	3.1 %
0.03 kg	Chocolate Malt (886.5 EBC)	Grain	6	1.0 %
12.00 g	Fuggles [4.50 %] - Boil 60.0 min	Hop	7	12.7 IBUs
12.00 g	Goldings, East Kent [5.00 %] - Boil 15.0 min	Hop	8	7.0 IBUs
12.00 g	Fuggles [4.50 %] - Boil 5.0 min	Hop	9	2.5 IBUs
12.00 g	Goldings, East Kent [5.00 %] - Boil 5.0 min	Hop	10	2.8 IBUs
0.5 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	11	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.058 SG
Est Final Gravity: 1.014 SG
Estimated Alcohol by Vol: 5.7 %
Bitterness: 25.0 IBUs
Est Color: 30.3 EBC

90 shilling 19L

Strong Scotch Ale (9 E)

Type: All Grain
Batch Size: 19.00 l
Boil Size: 21.68 l
Boil Time: 60 min
End of Boil Vol: 19.79 l
Final Bottling Vol: 19.00 l
Fermentation: My Aging Profile

Date: 19 Jan 2017
Brewer: Brewstore
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients				
Amt	**Name**	**Type**	**#**	**%/IBU**
3.78 kg	Golden Promise (Simpsons) (3.9 EBC)	Grain	1	74.8 %
0.45 kg	Munich Malt (17.7 EBC)	Grain	2	9.0 %
0.36 kg	Caramel/Crystal Malt - 60L (118.2 EBC)	Grain	3	7.0 %
0.26 kg	Wheat Malt, Pale (Weyermann) (3.9 EBC)	Grain	4	5.1 %
0.16 kg	Caramel/Crystal Malt - 80L (157.6 EBC)	Grain	5	3.1 %
0.05 kg	Chocolate Malt (886.5 EBC)	Grain	6	1.0 %
20.00 g	Fuggles [4.50 %] - Boil 60.0 min	Hop	7	11.9 IBUs
20.00 g	Goldings, East Kent [5.00 %] - Boil 15.0 min	Hop	8	6.6 IBUs
20.00 g	Fuggles [4.50 %] - Boil 5.0 min	Hop	9	2.4 IBUs
20.00 g	Goldings, East Kent [5.00 %] - Boil 5.0 min	Hop	10	2.6 IBUs
0.8 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	11	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.058 SG
Est Final Gravity: 1.014 SG
Estimated Alcohol by Vol: 5.7 %
Bitterness: 23.5 IBUs
Est Color: 30.3 EBC

90 shilling 23L

Strong Scotch Ale (9 E)

Type: All Grain
Batch Size: 23.00 l
Boil Size: 25.85 l
Boil Time: 60 min
End of Boil Vol: 23.96 l
Final Bottling Vol: 23.00 l
Fermentation: My Aging Profile

Date: 19 Jan 2017
Brewer: Brewstore

Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients				
Amt	**Name**	**Type**	**#**	**%/IBU**
4.58 kg	Golden Promise (Simpsons) (3.9 EBC)	Grain	1	74.8 %
0.55 kg	Munich Malt (17.7 EBC)	Grain	2	9.0 %
0.43 kg	Caramel/Crystal Malt - 60L (118.2 EBC)	Grain	3	7.0 %
0.31 kg	Wheat Malt, Pale (Weyermann) (3.9 EBC)	Grain	4	5.1 %
0.19 kg	Caramel/Crystal Malt - 80L (157.6 EBC)	Grain	5	3.1 %
0.06 kg	Chocolate Malt (886.5 EBC)	Grain	6	1.0 %
25.00 g	Fuggles [4.50 %] - Boil 60.0 min	Hop	7	12.2 IBUs
25.00 g	Goldings, East Kent [5.00 %] - Boil 15.0 min	Hop	8	6.7 IBUs
25.00 g	Fuggles [4.50 %] - Boil 5.0 min	Hop	9	2.4 IBUs
25.00 g	Goldings, East Kent [5.00 %] - Boil 5.0 min	Hop	10	2.7 IBUs
1.0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	11	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.058 SG
Est Final Gravity: 1.014 SG
Estimated Alcohol by Vol: 5.7 %
Bitterness: 24.1 IBUs
Est Color: 30.3 EBC

Amber 4.5l

American Amber Ale (10 B)

Type: All Grain
Batch Size: 4.50 l
Boil Size: 6.58 l
Boil Time: 60 min
End of Boil Vol: 4.69 l
Final Bottling Vol: 4.50 l
Fermentation: My Aging Profile

Date: 08 Jun 2016
Brewer:
Asst Brewer:
Equipment: My Equipment

Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients				
Amt	**Name**	**Type**	**#**	**%/IBU**
0.63 kg	Pale Malt (2 Row) UK (5.9 EBC)	Grain	1	57.5 %
0.20 kg	Caramalt (Simpsons) (69.0 EBC)	Grain	2	18.3 %
0.14 kg	Munich Malt (17.7 EBC)	Grain	3	12.8 %
0.10 kg	Crystal, Medium (Simpsons) (108.3 EBC)	Grain	4	9.2 %
0.02 kg	Crystal, Dark (Simpsons) (157.6 EBC)	Grain	5	2.2 %
2.00 g	Simcoe [11.00 %] - Boil 60.0 min	Hop	6	14.2 IBUs
2.00 g	Centennial [9.60 %] - Boil 12.0 min	Hop	7	4.7 IBUs
2.00 g	Simcoe [11.00 %] - Boil 12.0 min	Hop	8	6.0 IBUs
1.0 pkg	US West Coast Yeast (Mangrove Jack's #M44)	Yeast	9	-
4.00 g	Centennial [9.60 %] - Dry Hop 0.0 Days	Hop	10	0.0 IBUs
2.00 g	Simcoe [11.00 %] - Dry Hop 0.0 Days	Hop	11	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.050 SG
Est Final Gravity: 1.010 SG
Estimated Alcohol by Vol: 5.4 %
Bitterness: 24.9 IBUs
Est Color: 32.0 EBC

Amber 11L

American Amber Ale (10 B)

Type: All Grain
Batch Size: 11.00 l
Boil Size: 13.35 l
Boil Time: 60 min
End of Boil Vol: 11.46 l
Final Bottling Vol: 11.00 l
Fermentation: My Aging Profile

Date: 08 Jun 2016
Brewer:
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %

Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients				
Amt	**Name**	**Type**	**#**	**%/IBU**
1.50 kg	Pale Malt (2 Row) UK (5.9 EBC)	Grain	1	57.8 %
0.45 kg	Caramalt (Simpsons) (69.0 EBC)	Grain	2	17.3 %
0.35 kg	Munich Malt (17.7 EBC)	Grain	3	13.4 %
0.25 kg	Crystal, Medium (Simpsons) (108.3 EBC)	Grain	4	9.6 %
0.05 kg	Crystal, Dark (Simpsons) (157.6 EBC)	Grain	5	1.9 %
6.00 g	Simcoe [11.00 %] - Boil 60.0 min	Hop	6	16.5 IBUs
6.00 g	Centennial [9.60 %] - Boil 10.0 min	Hop	7	4.8 IBUs
6.00 g	Simcoe [11.00 %] - Boil 10.0 min	Hop	8	6.0 IBUs
0.6 pkg	US West Coast Yeast (Mangrove Jack's #M44)	Yeast	9	-
12.00 g	Centennial [9.60 %] - Dry Hop 0.0 Days	Hop	10	0.0 IBUs
6.00 g	Simcoe [11.00 %] - Dry Hop 0.0 Days	Hop	11	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.049 SG
Est Final Gravity: 1.009 SG
Estimated Alcohol by Vol: 5.2 %
Bitterness: 27.3 IBUs
Est Color: 31.1 EBC

Amber 19L

American Amber Ale (10 B)

Type: All Grain
Batch Size: 19.00 l
Boil Size: 21.68 l
Boil Time: 60 min
End of Boil Vol: 19.79 l
Final Bottling Vol: 19.00 l
Fermentation: My Aging Profile

Date: 08 Jun 2016
Brewer:
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients				
Amt	**Name**	**Type**	**#**	**%/IBU**
2.65 kg	Pale Malt (2 Row) UK (5.9 EBC)	Grain	1	58.2 %
0.80 kg	Caramalt (Simpsons) (69.0 EBC)	Grain	2	17.6 %
0.60 kg	Munich Malt (17.7 EBC)	Grain	3	13.2 %
0.40 kg	Crystal, Medium (Simpsons) (108.3 EBC)	Grain	4	8.8 %
0.10 kg	Crystal, Dark (Simpsons) (157.6 EBC)	Grain	5	2.2 %
10.00 g	Simcoe [11.00 %] - Boil 60.0 min	Hop	6	15.5 IBUs
10.00 g	Centennial [9.60 %] - Boil 10.0 min	Hop	7	4.5 IBUs
10.00 g	Simcoe [11.00 %] - Boil 10.0 min	Hop	8	5.6 IBUs
1.0 pkg	US West Coast Yeast (Mangrove Jack's #M44)	Yeast	9	-
20.00 g	Centennial [9.60 %] - Dry Hop 0.0 Days	Hop	10	0.0 IBUs
10.00 g	Simcoe [11.00 %] - Dry Hop 0.0 Days	Hop	11	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.050 SG
Est Final Gravity: 1.009 SG
Estimated Alcohol by Vol: 5.3 %
Bitterness: 25.6 IBUs
Est Color: 31.2 EBC

Amber 23L

American Amber Ale (10 B)

Type: All Grain
Batch Size: 23.00 l
Boil Size: 25.85 l
Boil Time: 60 min
End of Boil Vol: 23.96 l
Final Bottling Vol: 23.00 l
Fermentation: My Aging Profile

Date: 08 Jun 2016
Brewer:
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
3.20 kg	Pale Malt (2 Row) UK (5.9 EBC)	Grain	1	57.7 %
1.00 kg	Caramalt (Simpsons) (69.0 EBC)	Grain	2	18.0 %
0.75 kg	Munich Malt (17.7 EBC)	Grain	3	13.5 %
0.50 kg	Crystal, Medium (Simpsons) (108.3 EBC)	Grain	4	9.0 %
0.10 kg	Crystal, Dark (Simpsons) (157.6 EBC)	Grain	5	1.8 %
12.00 g	Simcoe [11.00 %] - Boil 60.0 min	Hop	6	15.2 IBUs
12.00 g	Centennial [9.60 %] - Boil 10.0 min	Hop	7	4.4 IBUs
12.00 g	Simcoe [11.00 %] - Boil 10.0 min	Hop	8	5.5 IBUs
1.2 pkg	US West Coast Yeast (Mangrove Jack's #M44)	Yeast	9	-
24.00 g	Centennial [9.60 %] - Dry Hop 0.0 Days	Hop	10	0.0 IBUs
12.00 g	Simcoe [11.00 %] - Dry Hop 0.0 Days	Hop	11	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.050 SG
Est Final Gravity: 1.010 SG
Estimated Alcohol by Vol: 5.3 %
Bitterness: 25.1 IBUs
Est Color: 31.3 EBC

Belgian Blonde 4.5L

Belgian Blond Ale (18 A)

Type: All Grain
Batch Size: 4.50 l
Boil Size: 6.58 l
Boil Time: 60 min
End of Boil Vol: 4.69 l
Final Bottling Vol: 4.50 l
Fermentation: My Aging Profile

Date: 08 Jun 2016
Brewer:
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
1.20 kg	Pale Malt (2 Row) UK (5.9 EBC)	Grain	1	96.2 %
0.05 kg	Aromatic Malt (51.2 EBC)	Grain	2	3.8 %
4.00 g	Perle [7.10 %] - Boil 60.0 min	Hop	3	15.9 IBUs
8.00 g	Perle [7.10 %] - Boil 6.0 min	Hop	4	7.5 IBUs
0.2 pkg	Belgian Ale (Mangrove Jacks #)	Yeast	5	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.058 SG
Est Final Gravity: 1.009 SG
Estimated Alcohol by Vol: 6.5 %
Bitterness: 23.4 IBUs
Est Color: 13.2 EBC

Belgian Blonde 11L

Belgian Blond Ale (18 A)

Type: All Grain
Batch Size: 11.00 l
Boil Size: 13.35 l
Boil Time: 60 min
End of Boil Vol: 11.46 l
Final Bottling Vol: 11.00 l
Fermentation: My Aging Profile

Date: 08 Jun 2016
Brewer:
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
2.90 kg	Pale Malt (2 Row) UK (5.9 EBC)	Grain	1	96.7 %
0.10 kg	Aromatic Malt (51.2 EBC)	Grain	2	3.3 %
12.00 g	Perle [7.10 %] - Boil 60.0 min	Hop	3	18.3 IBUs
24.00 g	Perle [7.10 %] - Boil 5.0 min	Hop	4	7.3 IBUs
0.6 pkg	Belgian Ale (Mangrove Jacks #)	Yeast	5	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.057 SG
Est Final Gravity: 1.009 SG
Estimated Alcohol by Vol: 6.4 %
Bitterness: 25.6 IBUs
Est Color: 12.8 EBC

Belgian Blonde 19L

Belgian Blond Ale (18 A)

Type: All Grain
Batch Size: 19.00 l
Boil Size: 21.68 l
Boil Time: 60 min
End of Boil Vol: 19.79 l
Final Bottling Vol: 19.00 l
Fermentation: My Aging Profile

Date: 08 Jun 2016
Brewer:
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients				
Amt	**Name**	**Type**	**#**	**%/IBU**
5.00 kg	Pale Malt (2 Row) UK (5.9 EBC)	Grain	1	96.2 %
0.20 kg	Aromatic Malt (51.2 EBC)	Grain	2	3.8 %
20.00 g	Perle [8.10 %] - Boil 60.0 min	Hop	3	19.6 IBUs
40.00 g	Perle [8.10 %] - Boil 5.0 min	Hop	4	7.8 IBUs
1.0 pkg	Belgian Ale (Mangrove Jacks #)	Yeast	5	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.057 SG
Est Final Gravity: 1.008 SG
Estimated Alcohol by Vol: 6.5 %
Bitterness: 27.3 IBUs
Est Color: 13.1 EBC

Belgian Blonde 23L

Belgian Blond Ale (18 A)

Type: All Grain
Batch Size: 23.00 l
Boil Size: 25.85 l
Boil Time: 60 min
End of Boil Vol: 23.96 l
Final Bottling Vol: 23.00 l
Fermentation: My Aging Profile

Date: 08 Jun 2016
Brewer:
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients				
Amt	**Name**	**Type**	**#**	**%/IBU**
6.10 kg	Pale Malt (2 Row) UK (5.9 EBC)	Grain	1	96.1 %
0.25 kg	Aromatic Malt (51.2 EBC)	Grain	2	3.9 %
24.00 g	Perle [7.10 %] - Boil 60.0 min	Hop	3	16.8 IBUs
48.00 g	Perle [7.10 %] - Boil 5.0 min	Hop	4	6.7 IBUs
1.2 pkg	Belgian Ale (Mangrove Jacks #)	Yeast	5	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.058 SG
Est Final Gravity: 1.009 SG
Estimated Alcohol by Vol: 6.5 %
Bitterness: 23.5 IBUs
Est Color: 13.3 EBC

Bitter UK Pale Ale 4.5L

Extra Special/Strong Bitter (English Pale Ale) (8 C)

Type: All Grain
Batch Size: 4.50 l

Boil Size: 6.58 l
Boil Time: 60 min
End of Boil Vol: 4.69 l
Final Bottling Vol: 4.50 l
Fermentation: My Aging Profile

Date: 08 Jun 2016
Brewer:
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients				
Amt	**Name**	**Type**	**#**	**%/IBU**
0.95 kg	Golden Promise (Simpsons) (3.9 EBC)	Grain	1	84.7 %
0.10 kg	Crystal, Medium (Simpsons) (108.3 EBC)	Grain	2	8.9 %
0.05 kg	Wheat Malt, Ger (3.9 EBC)	Grain	3	4.2 %
0.02 kg	Crystal, Dark (Simpsons) (157.6 EBC)	Grain	4	2.1 %
5.00 g	Fuggles [4.50 %] - Boil 60.0 min	Hop	5	14.2 IBUs
5.00 g	Goldings, East Kent [4.40 %] - Boil 30.0 min	Hop	6	10.7 IBUs
5.00 g	Goldings, East Kent [4.40 %] - Boil 10.0 min	Hop	7	5.0 IBUs
5.00 g	Fuggles [4.50 %] - Boil 5.0 min	Hop	8	2.8 IBUs
0.2 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	9	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.055 SG
Est Final Gravity: 1.014 SG
Estimated Alcohol by Vol: 5.4 %
Bitterness: 32.7 IBUs
Est Color: 20.9 EBC

Bitter UK Pale Ale 11L

Extra Special/Strong Bitter (English Pale Ale) (8 C)

Type: All Grain
Batch Size: 11.00 l
Boil Size: 13.35 l
Boil Time: 60 min
End of Boil Vol: 11.46 l
Final Bottling Vol: 11.00 l
Fermentation: My Aging Profile

Date: 08 Jun 2016
Brewer:
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients				
Amt	**Name**	**Type**	**#**	**%/IBU**
2.30 kg	Golden Promise (Simpsons) (3.9 EBC)	Grain	1	83.6 %
0.25 kg	Crystal, Medium (Simpsons) (108.3 EBC)	Grain	2	9.1 %
0.15 kg	Wheat Malt, Ger (3.9 EBC)	Grain	3	5.5 %
0.05 kg	Crystal, Dark (Simpsons) (157.6 EBC)	Grain	4	1.8 %
12.00 g	Fuggles [4.50 %] - Boil 60.0 min	Hop	5	11.8 IBUs
12.00 g	Goldings, East Kent [4.40 %] - Boil 30.0 min	Hop	6	9.7 IBUs
12.00 g	Goldings, East Kent [4.40 %] - Boil 10.0 min	Hop	7	4.6 IBUs
12.00 g	Fuggles [4.50 %] - Boil 5.0 min	Hop	8	2.4 IBUs
0.6 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	9	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.055 SG
Est Final Gravity: 1.014 SG
Estimated Alcohol by Vol: 5.4 %
Bitterness: 28.5 IBUs
Est Color: 20.7 EBC

Bitter UK Pale Ale 19L

Extra Special/Strong Bitter (English Pale Ale) (8 C)

Type: All Grain
Batch Size: 19.00 l
Boil Size: 21.68 l
Boil Time: 60 min
End of Boil Vol: 19.79 l
Final Bottling Vol: 19.00 l
Fermentation: My Aging Profile

Date: 08 Jun 2016
Brewer:
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %

Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients				
Amt	**Name**	**Type**	**#**	**%/IBU**
4.00 kg	Golden Promise (Simpsons) (3.9 EBC)	Grain	1	85.1 %
0.40 kg	Crystal, Medium (Simpsons) (108.3 EBC)	Grain	2	8.5 %
0.20 kg	Wheat Malt, Ger (3.9 EBC)	Grain	3	4.3 %
0.10 kg	Crystal, Dark (Simpsons) (157.6 EBC)	Grain	4	2.1 %
20.00 g	Fuggles [4.50 %] - Boil 60.0 min	Hop	5	12.3 IBUs
20.00 g	Goldings, East Kent [4.40 %] - Boil 30.0 min	Hop	6	9.2 IBUs
20.00 g	Goldings, East Kent [4.40 %] - Boil 10.0 min	Hop	7	4.3 IBUs
20.00 g	Fuggles [4.50 %] - Boil 5.0 min	Hop	8	2.4 IBUs
1.0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	9	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.054 SG
Est Final Gravity: 1.014 SG
Estimated Alcohol by Vol: 5.3 %
Bitterness: 28.3 IBUs
Est Color: 20.4 EBC

Bitter UK Pale Ale 23L

Extra Special/Strong Bitter (English Pale Ale) (8 C)

Type: All Grain
Batch Size: 23.00 l
Boil Size: 25.85 l
Boil Time: 60 min
End of Boil Vol: 23.96 l
Final Bottling Vol: 23.00 l
Fermentation: My Aging Profile

Date: 08 Jun 2016
Brewer:
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients				
Amt	**Name**	**Type**	**#**	**%/IBU**
4.90 kg	Golden Promise (Simpsons) (3.9 EBC)	Grain	1	84.9 %
0.50 kg	Crystal, Medium (Simpsons) (108.3 EBC)	Grain	2	8.7 %
0.25 kg	Wheat Malt, Ger (3.9 EBC)	Grain	3	4.3 %
0.12 kg	Crystal, Dark (Simpsons) (157.6 EBC)	Grain	4	2.1 %
25.00 g	Fuggles [4.50 %] - Boil 60.0 min	Hop	5	11.4 IBUs
25.00 g	Goldings, East Kent [4.40 %] - Boil 30.0 min	Hop	6	9.4 IBUs
25.00 g	Goldings, East Kent [4.40 %] - Boil 10.0 min	Hop	7	4.4 IBUs
25.00 g	Fuggles [4.50 %] - Boil 5.0 min	Hop	8	2.3 IBUs
1.2 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	9	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.055 SG
Est Final Gravity: 1.014 SG
Estimated Alcohol by Vol: 5.4 %
Bitterness: 27.4 IBUs
Est Color: 20.7 EBC

Imperial Stout 4.5L

Imperial Stout (13 F)

Type: All Grain
Batch Size: 4.50 l
Boil Size: 6.58 l
Boil Time: 60 min
End of Boil Vol: 4.69 l
Final Bottling Vol: 4.50 l
Fermentation: My Aging Profile

Date: 08 Jun 2016
Brewer:
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients				
Amt	**Name**	**Type**	**#**	**%/IBU**
1.21 kg	Golden Promise (Simpsons) (3.9 EBC)	Grain	1	69.4 %

0.12 kg	Caramel/Crystal Malt - 60L (118.2 EBC)	Grain	2	6.8 %
0.12 kg	Chocolate Malt (Simpsons) (847.1 EBC)	Grain	3	6.8 %
0.12 kg	Crystal, Extra Dark (Simpsons) (315.2 EBC)	Grain	4	6.8 %
0.12 kg	Oats, Flaked (2.0 EBC)	Grain	5	6.8 %
0.06 kg	Roasted Barley (Simpsons) (1083.5 EBC)	Grain	6	3.4 %
6.00 g	Centennial [9.60 %] - Boil 60.0 min	Hop	7	27.7 IBUs
6.00 g	Simcoe [11.00 %] - Boil 30.0 min	Hop	8	26.8 IBUs
0.2 pkg	US West Coast Yeast (Mangrove Jack's #M44)	Yeast	9	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.083 SG
Est Final Gravity: 1.016 SG
Estimated Alcohol by Vol: 8.9 %
Bitterness: 54.5 IBUs
Est Color: 114.3 EBC

Imperial Stout 11L

Imperial Stout (13 F)

Type: All Grain
Batch Size: 11.00 l
Boil Size: 13.35 l
Boil Time: 60 min
End of Boil Vol: 11.46 l
Final Bottling Vol: 11.00 l
Fermentation: My Aging Profile

Date: 08 Jun 2016
Brewer:
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
2.95 kg	Golden Promise (Simpsons) (3.9 EBC)	Grain	1	69.3 %
0.29 kg	Caramel/Crystal Malt - 60L (118.2 EBC)	Grain	2	6.8 %
0.29 kg	Chocolate Malt (Simpsons) (847.1 EBC)	Grain	3	6.8 %
0.29 kg	Crystal, Extra Dark (Simpsons) (315.2 EBC)	Grain	4	6.8 %

0.29 kg	Oats, Flaked (2.0 EBC)	Grain	5	6.8 %
0.14 kg	Roasted Barley (Simpsons) (1083.5 EBC)	Grain	6	3.4 %
18.00 g	Centennial [9.60 %] - Boil 60.0 min	Hop	7	30.7 IBUs
18.00 g	Simcoe [11.00 %] - Boil 25.0 min	Hop	8	26.9 IBUs
0.6 pkg	US West Coast Yeast (Mangrove Jack's #M44)	Yeast	9	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.083 SG
Est Final Gravity: 1.016 SG
Estimated Alcohol by Vol: 8.9 %
Bitterness: 57.5 IBUs
Est Color: 114.4 EBC

Imperial Stout 19L

Imperial Stout (13 F)

Type: All Grain
Batch Size: 19.00 l
Boil Size: 21.68 l
Boil Time: 60 min
End of Boil Vol: 19.79 l
Final Bottling Vol: 19.00 l
Fermentation: My Aging Profile

Date: 08 Jun 2016
Brewer:
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
5.10 kg	Golden Promise (Simpsons) (3.9 EBC)	Grain	1	69.4 %
0.50 kg	Caramel/Crystal Malt - 60L (118.2 EBC)	Grain	2	6.8 %
0.50 kg	Chocolate Malt (Simpsons) (847.1 EBC)	Grain	3	6.8 %
0.50 kg	Crystal, Extra Dark (Simpsons) (315.2 EBC)	Grain	4	6.8 %
0.50 kg	Oats, Flaked (2.0 EBC)	Grain	5	6.8 %
0.25 kg	Roasted Barley (Simpsons) (1083.5 EBC)	Grain	6	3.4 %
30.00 g	Centennial [9.60 %] - Boil 60.0 min	Hop	7	28.5 IBUs

30.00 g	Simcoe [11.00 %] - Boil 30.0 min	Hop	8	27.6 IBUs
1.0 pkg	US West Coast Yeast (Mangrove Jack's #M44)	Yeast	9	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.083 SG
Est Final Gravity: 1.016 SG
Estimated Alcohol by Vol: 8.9 %
Bitterness: 56.0 IBUs
Est Color: 114.3 EBC

Imperial Stout 23L

Imperial Stout (13 F)

Type: All Grain
Batch Size: 23.00 l
Boil Size: 25.85 l
Boil Time: 60 min
End of Boil Vol: 23.96 l
Final Bottling Vol: 23.00 l
Fermentation: My Aging Profile

Date: 08 Jun 2016
Brewer:
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
6.20 kg	Golden Promise (Simpsons) (3.9 EBC)	Grain	1	69.6 %
0.60 kg	Caramel/Crystal Malt - 60L (118.2 EBC)	Grain	2	6.7 %
0.60 kg	Chocolate Malt (Simpsons) (847.1 EBC)	Grain	3	6.7 %
0.60 kg	Crystal, Extra Dark (Simpsons) (315.2 EBC)	Grain	4	6.7 %
0.60 kg	Oats, Flaked (2.0 EBC)	Grain	5	6.7 %
0.30 kg	Roasted Barley (Simpsons) (1083.5 EBC)	Grain	6	3.4 %
36.00 g	Centennial [9.60 %] - Boil 60.0 min	Hop	7	27.9 IBUs
36.00 g	Simcoe [11.00 %] - Boil 30.0 min	Hop	8	27.0 IBUs
1.2 pkg	US West Coast Yeast (Mangrove Jack's #M44)	Yeast	9	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.083 SG
Est Final Gravity: 1.016 SG
Estimated Alcohol by Vol: 8.9 %
Bitterness: 54.9 IBUs
Est Color: 113.8 EBC

India Pale Ale 4.5L

American IPA (14 B)

Type: All Grain
Batch Size: 4.50 l
Boil Size: 6.58 l
Boil Time: 60 min
End of Boil Vol: 4.69 l
Final Bottling Vol: 4.50 l
Fermentation: My Aging Profile

Date: 08 Jun 2016
Brewer:
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients				
Amt	**Name**	**Type**	**#**	**%/IBU**
1.18 kg	Pale Malt (2 Row) UK (5.9 EBC)	Grain	1	90.9 %
0.07 kg	Wheat Malt, Ger (3.9 EBC)	Grain	2	5.5 %
0.05 kg	Caramalt (Simpsons) (69.0 EBC)	Grain	3	3.6 %
4.00 g	Centennial [9.60 %] - Boil 60.0 min	Hop	4	21.2 IBUs
4.00 g	Simcoe [11.00 %] - Boil 60.0 min	Hop	5	26.7 IBUs
4.00 g	Centennial [9.60 %] - Boil 10.0 min	Hop	6	7.7 IBUs
4.00 g	Simcoe [11.00 %] - Boil 10.0 min	Hop	7	9.7 IBUs
0.2 pkg	US West Coast Yeast (Mangrove Jack's #M44)	Yeast	8	-
4.00 g	Centennial [9.60 %] - Dry Hop 0.0 Days	Hop	9	0.0 IBUs
4.00 g	Simcoe [11.00 %] - Dry Hop 0.0 Days	Hop	10	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.061 SG
Est Final Gravity: 1.012 SG
Estimated Alcohol by Vol: 6.5 %

Bitterness: 65.2 IBUs
Est Color: 14.2 EBC

India Pale Ale 11L

American IPA (14 B)

Type: All Grain
Batch Size: 11.00 l
Boil Size: 13.35 l
Boil Time: 60 min
End of Boil Vol: 11.46 l
Final Bottling Vol: 11.00 l
Fermentation: My Aging Profile

Date: 08 Jun 2016
Brewer:
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients				
Amt	**Name**	**Type**	**#**	**%/IBU**
2.90 kg	Pale Malt (2 Row) UK (5.9 EBC)	Grain	1	90.9 %
0.17 kg	Wheat Malt, Ger (3.9 EBC)	Grain	2	5.4 %
0.12 kg	Caramalt (Simpsons) (69.0 EBC)	Grain	3	3.6 %
10.00 g	Centennial [9.60 %] - Boil 60.0 min	Hop	4	20.0 IBUs
10.00 g	Simcoe [11.00 %] - Boil 60.0 min	Hop	5	25.2 IBUs
10.00 g	Centennial [9.60 %] - Boil 10.0 min	Hop	6	7.3 IBUs
10.00 g	Simcoe [11.00 %] - Boil 10.0 min	Hop	7	9.2 IBUs
0.6 pkg	US West Coast Yeast (Mangrove Jack's #M44)	Yeast	8	-
10.00 g	Centennial [9.60 %] - Dry Hop 0.0 Days	Hop	9	0.0 IBUs
10.00 g	Simcoe [11.00 %] - Dry Hop 0.0 Days	Hop	10	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.061 SG
Est Final Gravity: 1.012 SG
Estimated Alcohol by Vol: 6.5 %
Bitterness: 61.7 IBUs
Est Color: 14.2 EBC

India Pale Ale 19L

American IPA (14 B)

Type: All Grain
Batch Size: 19.00 l
Boil Size: 21.68 l
Boil Time: 60 min
End of Boil Vol: 19.79 l
Final Bottling Vol: 19.00 l
Fermentation: My Aging Profile

Date: 08 Jun 2016
Brewer:
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients				
Amt	**Name**	**Type**	**#**	**%/IBU**
5.00 kg	Pale Malt (2 Row) UK (5.9 EBC)	Grain	1	90.9 %
0.30 kg	Wheat Malt, Ger (3.9 EBC)	Grain	2	5.5 %
0.20 kg	Caramalt (Simpsons) (69.0 EBC)	Grain	3	3.6 %
20.00 g	Centennial [9.60 %] - Boil 60.0 min	Hop	4	22.5 IBUs
20.00 g	Simcoe [11.00 %] - Boil 60.0 min	Hop	5	28.4 IBUs
20.00 g	Centennial [9.60 %] - Boil 10.0 min	Hop	6	8.2 IBUs
20.00 g	Simcoe [11.00 %] - Boil 10.0 min	Hop	7	10.3 IBUs
1.0 pkg	US West Coast Yeast (Mangrove Jack's #M44)	Yeast	8	-
20.00 g	Centennial [9.60 %] - Dry Hop 0.0 Days	Hop	9	0.0 IBUs
20.00 g	Simcoe [11.00 %] - Dry Hop 0.0 Days	Hop	10	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.061 SG
Est Final Gravity: 1.012 SG
Estimated Alcohol by Vol: 6.5 %
Bitterness: 69.4 IBUs
Est Color: 14.2 EBC

India Pale Ale 23L

American IPA (14 B)

Type: All Grain
Batch Size: 23.00 l
Boil Size: 25.85 l
Boil Time: 60 min
End of Boil Vol: 23.96 l
Final Bottling Vol: 23.00 l
Fermentation: My Aging Profile

Date: 08 Jun 2016
Brewer:
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
6.00 kg	Pale Malt (2 Row) UK (5.9 EBC)	Grain	1	90.9 %
0.35 kg	Wheat Malt, Ger (3.9 EBC)	Grain	2	5.3 %
0.25 kg	Caramalt (Simpsons) (69.0 EBC)	Grain	3	3.8 %
24.00 g	Centennial [9.60 %] - Boil 60.0 min	Hop	4	22.3 IBUs
24.00 g	Simcoe [11.00 %] - Boil 60.0 min	Hop	5	28.1 IBUs
24.00 g	Centennial [9.60 %] - Boil 10.0 min	Hop	6	8.1 IBUs
24.00 g	Simcoe [11.00 %] - Boil 10.0 min	Hop	7	10.2 IBUs
1.2 pkg	US West Coast Yeast (Mangrove Jack's #M44)	Yeast	8	-
24.00 g	Centennial [9.60 %] - Dry Hop 0.0 Days	Hop	9	0.0 IBUs
24.00 g	Simcoe [11.00 %] - Dry Hop 0.0 Days	Hop	10	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.060 SG
Est Final Gravity: 1.011 SG
Estimated Alcohol by Vol: 6.4 %
Bitterness: 68.6 IBUs
Est Color: 14.2 EBC

Lager 4.5L

Premium American Lager (1 C)

Type: All Grain
Batch Size: 4.50 l
Boil Size: 6.58 l
Boil Time: 60 min
End of Boil Vol: 4.69 l
Final Bottling Vol: 4.50 l
Fermentation: My Aging Profile

Date: 08 Jun 2016
Brewer:
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
1.00 kg	Lager Malt (3.9 EBC)	Grain	1	95.2 %
0.05 kg	Wheat Malt, Ger (3.9 EBC)	Grain	2	4.8 %
4.00 g	Perle [7.10 %] - Boil 60.0 min	Hop	3	16.5 IBUs
4.00 g	Perle [7.10 %] - Boil 6.0 min	Hop	4	3.9 IBUs
4.00 g	Perle [7.10 %] - Boil 0.0 min	Hop	5	0.0 IBUs
0.2 pkg	Bohemian Lager Yeast (Mangrove Jack's #M84)	Yeast	6	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.052 SG
Est Final Gravity: 1.013 SG
Estimated Alcohol by Vol: 5.0 %
Bitterness: 20.4 IBUs
Est Color: 7.5 EBC

Lager 11L

Premium American Lager (1 C)

Type: All Grain
Batch Size: 11.00 l
Boil Size: 13.35 l
Boil Time: 60 min
End of Boil Vol: 11.46 l
Final Bottling Vol: 11.00 l
Fermentation: My Aging Profile

Date: 08 Jun 2016
Brewer:
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients				
Amt	**Name**	**Type**	**#**	**%/IBU**
2.45 kg	Lager Malt (3.9 EBC)	Grain	1	95.3 %
0.12 kg	Wheat Malt, Ger (3.9 EBC)	Grain	2	4.7 %
12.00 g	Perle [7.10 %] - Boil 60.0 min	Hop	3	19.0 IBUs
12.00 g	Perle [7.10 %] - Boil 5.0 min	Hop	4	3.8 IBUs
12.00 g	Perle [7.10 %] - Boil 0.0 min	Hop	5	0.0 IBUs
0.6 pkg	Bohemian Lager Yeast (Mangrove Jack's #M84)	Yeast	6	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.052 SG
Est Final Gravity: 1.013 SG
Estimated Alcohol by Vol: 5.0 %
Bitterness: 22.8 IBUs
Est Color: 7.5 EBC

Lager 19L

Premium American Lager (1 C)

Type: All Grain
Batch Size: 19.00 l
Boil Size: 21.68 l
Boil Time: 60 min
End of Boil Vol: 19.79 l
Final Bottling Vol: 19.00 l
Fermentation: My Aging Profile

Date: 08 Jun 2016
Brewer:
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients				
Amt	**Name**	**Type**	**#**	**%/IBU**
4.20 kg	Lager Malt (3.9 EBC)	Grain	1	95.5 %
0.20 kg	Wheat Malt, Ger (3.9 EBC)	Grain	2	4.5 %
20.00 g	Perle [7.10 %] - Boil 60.0 min	Hop	3	18.0 IBUs
20.00 g	Perle [7.10 %] - Boil 5.0 min	Hop	4	3.6 IBUs
20.00 g	Perle [7.10 %] - Boil 0.0 min	Hop	5	0.0 IBUs
1.0 pkg	Bohemian Lager Yeast (Mangrove Jack's #M84)	Yeast	6	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.051 SG
Est Final Gravity: 1.013 SG
Estimated Alcohol by Vol: 5.0 %
Bitterness: 21.5 IBUs
Est Color: 7.4 EBC

Lager 23L

Premium American Lager (1 C)

Type: All Grain
Batch Size: 23.00 l
Boil Size: 25.85 l
Boil Time: 60 min
End of Boil Vol: 23.96 l
Final Bottling Vol: 23.00 l
Fermentation: My Aging Profile

Date: 08 Jun 2016
Brewer:
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients				
Amt	**Name**	**Type**	**#**	**%/IBU**
5.20 kg	Lager Malt (3.9 EBC)	Grain	1	95.6 %
0.24 kg	Wheat Malt, Ger (3.9 EBC)	Grain	2	4.4 %
24.00 g	Perle [7.10 %] - Boil 60.0 min	Hop	3	17.5 IBUs
24.00 g	Perle [7.10 %] - Boil 5.0 min	Hop	4	3.5 IBUs
24.00 g	Perle [7.10 %] - Boil 0.0 min	Hop	5	0.0 IBUs
1.2 pkg	Bohemian Lager Yeast (Mangrove Jack's #M84)	Yeast	6	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.052 SG
Est Final Gravity: 1.014 SG
Estimated Alcohol by Vol: 5.1 %
Bitterness: 21.0 IBUs
Est Color: 7.5 EBC

Saison 4.5L

Saison (16 C)

Type: All Grain
Batch Size: 4.50 l
Boil Size: 6.58 l
Boil Time: 60 min
End of Boil Vol: 4.69 l
Final Bottling Vol: 4.50 l
Fermentation: My Aging Profile

Date: 08 Jun 2016
Brewer:
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients				
Amt	**Name**	**Type**	**#**	**%/IBU**
0.84 kg	Lager Malt (3.9 EBC)	Grain	1	77.8 %
0.24 kg	Wheat Malt, Ger (3.9 EBC)	Grain	2	22.2 %
4.00 g	Perle [7.10 %] - Boil 60.0 min	Hop	3	16.4 IBUs
8.00 g	Perle [7.10 %] - Boil 7.0 min	Hop	4	8.8 IBUs

0.2 pkg	Belgian Saison I Ale (White Labs #WLP565) [35.49 ml]	Yeast	5	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.053 SG
Est Final Gravity: 1.007 SG
Estimated Alcohol by Vol: 6.1 %
Bitterness: 25.2 IBUs
Est Color: 7.6 EBC

Saison 11L

Saison (16 C)

Type: All Grain
Batch Size: 11.00 l
Boil Size: 13.35 l
Boil Time: 60 min
End of Boil Vol: 11.46 l
Final Bottling Vol: 11.00 l
Fermentation: My Aging Profile

Date: 08 Jun 2016
Brewer:
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
2.00 kg	Lager Malt (3.9 EBC)	Grain	1	76.9 %
0.60 kg	Wheat Malt, Ger (3.9 EBC)	Grain	2	23.1 %
12.00 g	Perle [7.10 %] - Boil 60.0 min	Hop	3	18.9 IBUs
24.00 g	Perle [7.10 %] - Boil 5.0 min	Hop	4	7.5 IBUs
0.6 pkg	Belgian Saison I Ale (White Labs #WLP565) [35.49 ml]	Yeast	5	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.053 SG
Est Final Gravity: 1.007 SG
Estimated Alcohol by Vol: 6.0 %
Bitterness: 26.4 IBUs
Est Color: 7.5 EBC

Saison 19L

Saison (16 C)

Type: All Grain
Batch Size: 19.00 l
Boil Size: 21.68 l
Boil Time: 60 min
End of Boil Vol: 19.79 l
Final Bottling Vol: 19.00 l
Fermentation: My Aging Profile

Date: 08 Jun 2016
Brewer:
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients				
Amt	**Name**	**Type**	**#**	**%/IBU**
3.50 kg	Lager Malt (3.9 EBC)	Grain	1	77.8 %
1.00 kg	Wheat Malt, Ger (3.9 EBC)	Grain	2	22.2 %
20.00 g	Perle [7.10 %] - Boil 60.0 min	Hop	3	17.8 IBUs
40.00 g	Perle [7.10 %] - Boil 5.0 min	Hop	4	7.1 IBUs
1.0 pkg	Belgian Saison I Ale (White Labs #WLP565) [35.49 ml]	Yeast	5	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.053 SG
Est Final Gravity: 1.007 SG
Estimated Alcohol by Vol: 6.1 %
Bitterness: 24.9 IBUs
Est Color: 7.5 EBC

Saison 23L

Saison (16 C)

Type: All Grain
Batch Size: 23.00 l
Boil Size: 25.85 l
Boil Time: 60 min
End of Boil Vol: 23.96 l
Final Bottling Vol: 23.00 l
Fermentation: My Aging Profile

Date: 08 Jun 2016
Brewer:
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients				
Amt	**Name**	**Type**	**#**	**%/IBU**
4.25 kg	Lager Malt (3.9 EBC)	Grain	1	78.0 %
1.20 kg	Wheat Malt, Ger (3.9 EBC)	Grain	2	22.0 %
24.00 g	Perle [7.10 %] - Boil 60.0 min	Hop	3	17.5 IBUs
48.00 g	Perle [7.10 %] - Boil 5.0 min	Hop	4	7.0 IBUs
1.2 pkg	Belgian Saison I Ale (White Labs #WLP565) [35.49 ml]	Yeast	5	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.053 SG
Est Final Gravity: 1.007 SG
Estimated Alcohol by Vol: 6.1 %
Bitterness: 24.5 IBUs
Est Color: 7.5 EBC

Session Pale Ale 4.5L

English IPA (14 A)

Type: All Grain
Batch Size: 4.50 l

Boil Size: 6.58 l
Boil Time: 60 min
End of Boil Vol: 4.69 l
Final Bottling Vol: 4.50 l
Fermentation: My Aging Profile

Date: 08 Jun 2016
Brewer:
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients				
Amt	**Name**	**Type**	**#**	**%/IBU**
0.75 kg	Pale Malt (2 Row) UK (5.9 EBC)	Grain	1	78.9 %
0.12 kg	Caramalt (Simpsons) (69.0 EBC)	Grain	2	12.6 %
0.08 kg	Wheat Malt, Ger (3.9 EBC)	Grain	3	8.4 %
2.00 g	Centennial [9.60 %] - Boil 60.0 min	Hop	4	11.7 IBUs
2.00 g	Centennial [9.60 %] - Boil 15.0 min	Hop	5	5.8 IBUs
2.00 g	Simcoe [11.00 %] - Boil 10.0 min	Hop	6	5.4 IBUs
0.2 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	7	-
4.00 g	Simcoe [11.00 %] - Dry Hop 0.0 Days	Hop	8	0.0 IBUs
2.00 g	Centennial [9.60 %] - Dry Hop 0.0 Days	Hop	9	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.044 SG
Est Final Gravity: 1.011 SG
Estimated Alcohol by Vol: 4.3 %
Bitterness: 22.9 IBUs
Est Color: 16.4 EBC

Session Pale Ale11L

English IPA (14 A)

Type: All Grain
Batch Size: 11.00 l
Boil Size: 13.35 l
Boil Time: 60 min
End of Boil Vol: 11.46 l
Final Bottling Vol: 11.00 l
Fermentation: My Aging Profile

Date: 08 Jun 2016
Brewer:
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients				
Amt	**Name**	**Type**	**#**	**%/IBU**
1.82 kg	Pale Malt (2 Row) UK (5.9 EBC)	Grain	1	79.1 %
0.29 kg	Caramalt (Simpsons) (69.0 EBC)	Grain	2	12.6 %
0.19 kg	Wheat Malt, Ger (3.9 EBC)	Grain	3	8.3 %
6.00 g	Centennial [9.60 %] - Boil 60.0 min	Hop	4	13.6 IBUs
6.00 g	Centennial [9.60 %] - Boil 10.0 min	Hop	5	4.9 IBUs
6.00 g	Simcoe [11.00 %] - Boil 10.0 min	Hop	6	6.2 IBUs
0.6 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	7	-
12.00 g	Simcoe [11.00 %] - Dry Hop 0.0 Days	Hop	8	0.0 IBUs
6.00 g	Centennial [9.60 %] - Dry Hop 0.0 Days	Hop	9	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.044 SG
Est Final Gravity: 1.011 SG
Estimated Alcohol by Vol: 4.3 %
Bitterness: 24.8 IBUs
Est Color: 16.3 EBC

Session Pale Ale 19L

English IPA (14 A)

Type: All Grain
Batch Size: 19.00 l
Boil Size: 21.68 l
Boil Time: 60 min
End of Boil Vol: 19.79 l
Final Bottling Vol: 19.00 l
Fermentation: My Aging Profile

Date: 08 Jun 2016
Brewer:
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %

Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients				
Amt	**Name**	**Type**	**#**	**%/IBU**
3.20 kg	Pale Malt (2 Row) UK (5.9 EBC)	Grain	1	79.2 %
0.50 kg	Caramalt (Simpsons) (69.0 EBC)	Grain	2	12.4 %
0.34 kg	Wheat Malt, Ger (3.9 EBC)	Grain	3	8.4 %
10.00 g	Centennial [9.60 %] - Boil 60.0 min	Hop	4	12.8 IBUs
10.00 g	Centennial [9.60 %] - Boil 10.0 min	Hop	5	4.6 IBUs
10.00 g	Simcoe [11.00 %] - Boil 10.0 min	Hop	6	5.9 IBUs
1.0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	7	-
20.00 g	Simcoe [11.00 %] - Dry Hop 0.0 Days	Hop	8	0.0 IBUs
10.00 g	Centennial [9.60 %] - Dry Hop 0.0 Days	Hop	9	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.045 SG
Est Final Gravity: 1.013 SG
Estimated Alcohol by Vol: 4.2 %
Bitterness: 23.3 IBUs
Est Color: 16.3 EBC

Session Pale Ale 23L

English IPA (14 A)

Type: All Grain
Batch Size: 23.00 l
Boil Size: 25.85 l
Boil Time: 60 min
End of Boil Vol: 23.96 l
Final Bottling Vol: 23.00 l
Fermentation: My Aging Profile

Date: 08 Jun 2016
Brewer:
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients				
Amt	**Name**	**Type**	**#**	**%/IBU**
3.80 kg	Pale Malt (2 Row) UK (5.9 EBC)	Grain	1	79.2 %
0.60 kg	Caramalt (Simpsons) (69.0 EBC)	Grain	2	12.5 %
0.40 kg	Wheat Malt, Ger (3.9 EBC)	Grain	3	8.3 %
12.00 g	Centennial [9.60 %] - Boil 60.0 min	Hop	4	12.7 IBUs
12.00 g	Centennial [9.60 %] - Boil 10.0 min	Hop	5	4.6 IBUs
12.00 g	Simcoe [11.00 %] - Boil 10.0 min	Hop	6	5.8 IBUs
1.2 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	7	-
24.00 g	Simcoe [11.00 %] - Dry Hop 0.0 Days	Hop	8	0.0 IBUs
12.00 g	Centennial [9.60 %] - Dry Hop 0.0 Days	Hop	9	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.044 SG
Est Final Gravity: 1.011 SG
Estimated Alcohol by Vol: 4.3 %
Bitterness: 23.1 IBUs
Est Color: 16.2 EBC

Stout 4.5L

Dry Stout (13 A)

Type: All Grain
Batch Size: 4.50 l
Boil Size: 6.58 l
Boil Time: 60 min
End of Boil Vol: 4.69 l
Final Bottling Vol: 4.50 l
Fermentation: My Aging Profile

Date: 08 Jun 2016
Brewer:
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients				
Amt	**Name**	**Type**	**#**	**%/IBU**
0.84 kg	Golden Promise (Simpsons) (3.9 EBC)	Grain	1	75.5 %

0.06 kg	Brown Malt (Simpsons) (295.5 EBC)	Grain	2	5.5 %
0.06 kg	Caramalt (Simpsons) (69.0 EBC)	Grain	3	5.5 %
0.06 kg	Chocolate Malt (Simpsons) (847.1 EBC)	Grain	4	5.5 %
0.05 kg	Roasted Barley (Simpsons) (1083.5 EBC)	Grain	5	4.3 %
0.04 kg	Crystal, Dark (Simpsons) (157.6 EBC)	Grain	6	3.7 %
10.00 g	Fuggles [4.50 %] - Boil 60.0 min	Hop	7	28.6 IBUs
10.00 g	East Kent Goldings (EKG) [4.40 %] - Boil 5.0 min	Hop	8	5.6 IBUs
0.2 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	9	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.053 SG
Est Final Gravity: 1.013 SG
Estimated Alcohol by Vol: 5.2 %
Bitterness: 34.2 IBUs
Est Color: 81.7 EBC

Stout 11L

Dry Stout (13 A)

Type: All Grain
Batch Size: 11.00 l
Boil Size: 13.35 l
Boil Time: 60 min
End of Boil Vol: 11.46 l
Final Bottling Vol: 11.00 l
Fermentation: My Aging Profile

Date: 08 Jun 2016
Brewer:
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
2.00 kg	Golden Promise (Simpsons) (3.9 EBC)	Grain	1	75.0 %
0.15 kg	Brown Malt (Simpsons) (295.5 EBC)	Grain	2	5.6 %
0.15 kg	Caramalt (Simpsons) (69.0 EBC)	Grain	3	5.6 %
0.15 kg	Chocolate Malt (Simpsons) (847.1 EBC)	Grain	4	5.6 %

0.12 kg	Roasted Barley (Simpsons) (1083.5 EBC)	Grain	5	4.3 %
0.10 kg	Crystal, Dark (Simpsons) (157.6 EBC)	Grain	6	3.8 %
24.00 g	Fuggles [4.50 %] - Boil 60.0 min	Hop	7	24.1 IBUs
24.00 g	East Kent Goldings (EKG) [4.40 %] - Boil 10.0 min	Hop	8	9.4 IBUs
0.6 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	9	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.052 SG
Est Final Gravity: 1.013 SG
Estimated Alcohol by Vol: 5.1 %
Bitterness: 33.5 IBUs
Est Color: 81.7 EBC

Stout 19L

Dry Stout (13 A)

Type: All Grain
Batch Size: 19.00 l
Boil Size: 21.68 l
Boil Time: 60 min
End of Boil Vol: 19.79 l
Final Bottling Vol: 19.00 l
Fermentation: My Aging Profile

Date: 08 Jun 2016
Brewer:
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
3.50 kg	Golden Promise (Simpsons) (3.9 EBC)	Grain	1	75.8 %
0.25 kg	Brown Malt (Simpsons) (295.5 EBC)	Grain	2	5.4 %
0.25 kg	Caramalt (Simpsons) (69.0 EBC)	Grain	3	5.4 %
0.25 kg	Chocolate Malt (Simpsons) (847.1 EBC)	Grain	4	5.4 %
0.20 kg	Roasted Barley (Simpsons) (1083.5 EBC)	Grain	5	4.3 %
0.17 kg	Crystal, Dark (Simpsons) (157.6 EBC)	Grain	6	3.6 %
40.00 g	Fuggles [4.50 %] - Boil 60.0 min	Hop	7	22.7 IBUs

40.00 g	East Kent Goldings (EKG) [4.40 %] - Boil 10.0 min	Hop	8	8.8 IBUs
1.0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	9	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.052 SG
Est Final Gravity: 1.013 SG
Estimated Alcohol by Vol: 5.1 %
Bitterness: 31.5 IBUs
Est Color: 80.5 EBC

Stout 23L

Dry Stout (13 A)

Type: All Grain
Batch Size: 23.00 l
Boil Size: 25.85 l
Boil Time: 60 min
End of Boil Vol: 23.96 l
Final Bottling Vol: 23.00 l
Fermentation: My Aging Profile

Date: 08 Jun 2016
Brewer:
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
4.25 kg	Golden Promise (Simpsons) (3.9 EBC)	Grain	1	75.8 %
0.30 kg	Brown Malt (Simpsons) (295.5 EBC)	Grain	2	5.4 %
0.30 kg	Caramalt (Simpsons) (69.0 EBC)	Grain	3	5.4 %
0.30 kg	Chocolate Malt (Simpsons) (847.1 EBC)	Grain	4	5.4 %
0.25 kg	Roasted Barley (Simpsons) (1083.5 EBC)	Grain	5	4.5 %
0.20 kg	Crystal, Dark (Simpsons) (157.6 EBC)	Grain	6	3.6 %
50.00 g	Fuggles [4.50 %] - Boil 60.0 min	Hop	7	23.2 IBUs
50.00 g	East Kent Goldings (EKG) [4.40 %] - Boil 10.0 min	Hop	8	9.1 IBUs
1.2 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	9	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.052 SG
Est Final Gravity: 1.013 SG
Estimated Alcohol by Vol: 5.1 %
Bitterness: 32.3 IBUs
Est Color: 81.2 EBC

Wheat 4.5L

Weizen/Weissbier (15 A)

Type: All Grain
Batch Size: 4.50 l
Boil Size: 6.58 l
Boil Time: 60 min
End of Boil Vol: 4.69 l
Final Bottling Vol: 4.50 l
Fermentation: My Aging Profile

Date: 08 Jun 2016
Brewer:
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients				
Amt	**Name**	**Type**	**#**	**%/IBU**
0.85 kg	Lager Malt (3.9 EBC)	Grain	1	70.8 %
0.35 kg	Wheat Malt, Ger (3.9 EBC)	Grain	2	29.2 %
4.00 g	Perle [7.10 %] - Boil 60.0 min	Hop	3	15.8 IBUs
8.00 g	Perle [7.10 %] - Boil 6.0 min	Hop	4	7.4 IBUs
0.2 pkg	Bavarian Wheat Yeast (Mangrove Jack's #M20)	Yeast	5	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.059 SG
Est Final Gravity: 1.016 SG
Estimated Alcohol by Vol: 5.7 %
Bitterness: 23.2 IBUs
Est Color: 8.2 EBC

Wheat 11L

Weizen/Weissbier (15 A)

Type: All Grain
Batch Size: 11.00 l
Boil Size: 13.35 l
Boil Time: 60 min
End of Boil Vol: 11.46 l
Final Bottling Vol: 11.00 l
Fermentation: My Aging Profile

Date: 08 Jun 2016
Brewer:
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients				
Amt	**Name**	**Type**	**#**	**%/IBU**
2.05 kg	Lager Malt (3.9 EBC)	Grain	1	70.7 %
0.85 kg	Wheat Malt, Ger (3.9 EBC)	Grain	2	29.3 %
12.00 g	Perle [7.10 %] - Boil 60.0 min	Hop	3	18.1 IBUs
24.00 g	Perle [7.10 %] - Boil 5.0 min	Hop	4	7.2 IBUs
0.6 pkg	Bavarian Wheat Yeast (Mangrove Jack's #M20)	Yeast	5	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.059 SG
Est Final Gravity: 1.016 SG
Estimated Alcohol by Vol: 5.6 %
Bitterness: 25.3 IBUs
Est Color: 8.1 EBC

Wheat 19L

Weizen/Weissbier (15 A)

Type: All Grain
Batch Size: 19.00 l

Boil Size: 21.68 l
Boil Time: 60 min
End of Boil Vol: 19.79 l
Final Bottling Vol: 19.00 l
Fermentation: My Aging Profile

Date: 08 Jun 2016
Brewer:
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %
Est Mash Efficiency: 70.0 %
Taste Rating: 30.0

Taste Notes:

Ingredients				
Amt	**Name**	**Type**	**#**	**%/IBU**
3.50 kg	Lager Malt (3.9 EBC)	Grain	1	70.0 %
1.50 kg	Wheat Malt, Ger (3.9 EBC)	Grain	2	30.0 %
20.00 g	Perle [7.10 %] - Boil 60.0 min	Hop	3	17.0 IBUs
40.00 g	Perle [7.10 %] - Boil 5.0 min	Hop	4	6.8 IBUs
1.0 pkg	Bavarian Wheat Yeast (Mangrove Jack's #M20)	Yeast	5	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.059 SG
Est Final Gravity: 1.016 SG
Estimated Alcohol by Vol: 5.6 %
Bitterness: 23.7 IBUs
Est Color: 8.1 EBC

Wheat 23L

Weizen/Weissbier (15 A)

Type: All Grain
Batch Size: 23.00 l
Boil Size: 25.85 l
Boil Time: 60 min
End of Boil Vol: 23.96 l
Final Bottling Vol: 23.00 l
Fermentation: My Aging Profile

Date: 08 Jun 2016
Brewer:
Asst Brewer:
Equipment: My Equipment
Efficiency: 70.00 %

Est Mash Efficiency: 70.0 %
Taste Rating: 30.0
Taste Notes:

Ingredients				
Amt	**Name**	**Type**	**#**	**%/IBU**
4.35 kg	Lager Malt (3.9 EBC)	Grain	1	70.2 %
1.85 kg	Wheat Malt, Ger (3.9 EBC)	Grain	2	29.8 %
24.00 g	Perle [7.10 %] - Boil 60.0 min	Hop	3	16.5 IBUs
48.00 g	Perle [7.10 %] - Boil 5.0 min	Hop	4	6.6 IBUs
1.2 pkg	Bavarian Wheat Yeast (Mangrove Jack's #M20)	Yeast	5	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.060 SG
Est Final Gravity: 1.017 SG
Estimated Alcohol by Vol: 5.7 %
Bitterness: 23.1 IBUs
Est Color: 8.2 EBC