

ATTENTION: Ensure that all the ingredients needed are in the box! Read the brew sheet at least once before starting. Fill out every blank field with signature or required information. Use for reference later. Good luck with the brewing!

Brew sheet

Beer name	God Jul '08	Liters	25
Brewing date			
Target IBU / OG / FG	30 IBU / 1,080 OG / 1,025 FG		
Target alc.vol %	8,5%		
Brewer 1			
Brewer 2			

Pre-mash	Total amount added	Temperature when adding grains / malt	Pre-mash finished / sign
Water			

Ingredient	% of total	Weight in grams	Added / sign
<i>Thomas Fawcett - Maris Otter</i>	50%	5250	MILLED
<i>Castle Malting - Pilsen 2RP</i>	29%	3045	MILLED
<i>Thomas Fawcett - Peated</i>	7%	735	MILLED
<i>Thomas Fawcett - Pale Rye</i>	6%	630	MILLED
<i>Thomas Fawcett - Pale Crystal</i>	5%	525	MILLED
<i>Thomas Fawcett - Chocolate</i>	2%	210	MILLED
<i>Thomas Fawcett - Roasted Barley</i>	1%	105	MILLED
Total	100%	10500	

Target temperature	Scheduled hold time	Time start	Time end	Achieved temperature	Mashing completed / sign
63 °C	45 min				
72 °C	15 min				
78 °C	MASHOUT				
INFO:	None.				

Recirculation	Time start	Time end	Recirculation completed / sign
Is it clear enough?			

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R-U-N-N-O-F-T targets	Time start	Time end	Amount in Liters (X)	Measured Gravity after runoff	Transfer and runoff completed / sign
1,076 SG					
INFO:	None -				

Bittering hop addition	Boil time	IBU	Amount in g	Added / sign
Columbus	60 min	30 IBU	25	
Addition / hop	Boil time	Time added	Amount	Added / sign
Cascade	15 min		22	
East Kent Goldings	5 min		22	
Columbus	WP / 0 min		15	
Total	90 min		84	

Boil targets	Time start	Time end	Amount in Liters (L)	Measured Gravity after boil	Boil and transfer completed / sign
14 Plato OG					

Tasks	Completed / sign
All equipment sanitized prior to transfers after boil	

Cooldown and transfer to fermentation vessel	Time start	Time end	Amount in Liters	Achieved temperature	Cooldown and transfer completed / sign
Target: 20 °C					

Yeast pitching	Time added	Temperature of beer	Amount of beer in Liters	Yeast pitching completed / sign
Safale S-04				
IMPORTANT INFO:	•None			

Tasks	Completed / sign
Airlock in place, and fermentor moved to a suitable place	

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Comments

Fermentation follow-up*	Date	Specific gravity	Temperature in fermenter	Comments / observations	Sign
1					
2					
4					
6					
Target FG	1,025 FG				

Bottling preparations	Date	Amount added	Amount of beer in Liters	Beer ready for bottling / sign
Sugar: 6g/L beer				

Bottling	Date	Bottle type (L)	Total finished bottles / kegs	Bottling completed/ sign
****Sanitize****				

Hot storage room	Date start	Date end	Temperature of room	Beer finished / sign
Target : 30+ °C / 3 days				

Evaluation of beer	Carbonation	Sediments	First impression	Evaluation finished / sign
Scale from 1 - 5				

▶ Targets are a approximate, and may vary according to the usage of different brewing equipment.

▶ The dry hopping should be applied after the fermentation peak. Usually after a day or two.

▶ The amount of water needed in the mash-in varies. Use the total amount of finished beer + 20 % as a rule of thumb.

▶ The use of Protafloc or similar is highly recommended. Take your time with the recirculation.

*Follow-up the fermentation by measuring the gravity each day. You will see that the gravity goes down after every test. When you get the same reading 2 days in a row, cool the beer down to preferably 5 C, and/or proceed to bottle immediately. If you fail to do so, there will not be enough yeast for the bottle-carbonation. If this happens, you will have to add yeast when adding sugar (before bottling). Questions can be addressed to: webshop@nogne-o-no ----- Good luck! - The Nøgne Ø team -----

-----FOR YOUR EYES ONLY-----