

ESD L P L P CB

TUESDAY 2nd JAN 2018

Mashed  
Temperature

Gyle 493

Additions 1.33g/kg LYP SUM  
4g/HL N°3 powder

To Produce  
1x 260HL ESB @ 55.8  
1x 520HL LP @ 40.8  
1x 260HL CB @ 34.5

Hops -

18-7 Kg TARGET  
Kg

12-6 Kg GOLDINGS

30-9 Kg N/DOWN

30-9 Kg CHALLENGER

= Kg

Malt No. 1 Tun  
7500

600

15

10.8

1.5

No. 2 Tun

7300

550

15

10.4

1.5

Kgs SIMPSONS  
Kgs

Kgs CAR LIGHT  
Kgs

Kgs CROC

Gypsum

Nutromix

Glucose

18115 Kgs

17865 Kgs

No. 1 Tun

No. 2 Tun

Heat of Liquor Ex Tuns

203

197

HL at 71 °C mashed Initial Heat

Stood

minutes

HL - Saccharum Liquor

Top Gravity

Top Heat

398

385

HL - Sparged at

°C Top Final gravity

Top Final

N° 3 Powder

Total HL's

2.0

1st Copper

Gravity before boiling

Boiled to

Gravity 1/4 hr. before strike out

2.0

2nd Copper

Gravity before boiling

Boiled to

Gravity 1/4 hr. before strike out

3rd Copper

Gravity before boiling

Boiled to

Gravity 1/4 hr. before strike out

4th Copper

Gravity before boiling

Boiled to

Gravity 1/4 hr. before strike out

1st Copper boiled

hours

2nd Copper boiled

hours

3rd Copper boiled

hours

4th Copper boiled

Extract

HOPS - Copper α 11.4

α per Kg 0.018

REMARKS 174 Cos / 07116

Aroma α

α per Kg

Utilisation

Copper Finings

Rate

g/HL

FV Hop Addition

Amount 1.2 Kg 1.0

20kg TARGET @ PECLAR  
ESB @ CB