

BEER STYLE	Munich Dunkel (All Grain)		Munich Dunkel - Take Two (All Grain)		Kölsch (All Grain)	
Brewing Date	2/17/2008 3		3/1/2008 4		3/29/2008 5	
Bottling Date	3/28/2008		3/28/2008		4/19/2008	
Primary Fermenter	3.0 gallons		3.0 gallons		3.0 gallons	
Secondary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Malt	Munich Malt 6 lbs German Pilsner Malt 1 lb		Vienna Malt 4 lbs Munich Malt 3 lb Chocolate Malt 4 oz		German Pilsner Malt 5 lbs Vienna Malt 1 lb	
Color, SRM	19		19		3.24	
Color, MCU	43		43		3.24	
Actual Color, SRM						
First Rest	10 minutes		7 minutes		5 minutes	
Water, gallons	1.5 gallons		1.5 gallons		1.37 gallons	
Temperature	128°		132°		124°	
Second Rest	67 minutes		53 minutes		65 minutes	
Water, gallons	1.38 gallons		1.5 gallons		1.25 gallons	
Temperature	158°-154° (155° average)		158°-154° (155° average)		156°-148° (152° average)	
Third Rest						
Water, gallons						
Temperature						
Mashout Temperature	168°		168°		170°	
Sparge Water, gallons	2.8 gallons		2.6 gallons		2.87 gallons	
Boiling Time	65 minutes		65 minutes		60 minutes	
Boiling Hops	Tettnanger pellets (4.3%) 0.75 oz		Tettnanger pellets (4.3%) 0.6 oz		Tettnanger pellets (4.3%) 1 oz	
Finishing Hops	Tettnanger pellets (4.3%) 0.25 oz		Tettnanger pellets (4.3%) 0.4 oz			
IBUs	21		17		22	
Yeast	White Labs WLP830 German lager yeast (22 oz starter) 1 vial		White Labs WLP830 German lager yeast (from previous batch) -		White Labs WLP011 European Ale yeast (22 oz starter) 1 vial	
Water/Treatment	0.5 gallons tap water, 5 gallons DI 1/2 tsp Irish Moss		all tap water 1/2 tsp Irish Moss		0.5 gallons tap water, 5 gallons DI 1/2 tsp Irish Moss	
Original Gravity						
Maximum	1.068		1.070		1.063	
Target	(80% extraction) 1.055		(80% extraction) 1.056		(80% extraction) 1.051	
Measured	1.056		1.064		1.056	
Primary Gravity	1.035		1.025		1.017	
Ending Gravity	1.035		1.023		1.016	
Extract Efficiency, %	82%		91%		89%	
Apparent Attenuation	38%		64%		71%	
BU/GU	0.38		0.27		0.39	
Potential Alcohol, %	wt% 2.21% vol% 2.76%		wt% 4.31% vol% 5.38%		wt% 4.20% vol% 5.25%	
Lock Installed	-		-		-	
Secondary Fermenter	3/1/2008		3/9/2008		4/6/2008	
Days in Primary	13		8		8	
Days in Secondary	27		19		13	
Primary Fermenter Temp	59°		59°		62°	
Secondary Fermenter Temp	57°-58°		57°-58°		60°-64°	
Priming Sugar, cups	Corn Sugar 1/2		Corn Sugar 1/2		Corn Sugar 1/2	
Water, cups	2		2		2	
Number of Bottles			30		30	
Comments						
Brewing	Boiling hops added at 50 minutes. Flavor hops added at 15 minutes. Conversion very low (black iodine).		Boiling hops added at 50 minutes. Flavor hops added at 15 minutes. Aroma hops added at 5 minutes.		Hops added at 50 minutes.	
Fermentation	Fermentation beginning at 41 hours. Active at 50 hours.		Fermentation active at 18 hours.		Fermentation beginning at 26 hours.	
Beer	Batch dumped				Fourth in Light Hybrid Beers at 2008 SDCo Fair	
Source of Recipe	Custom recipe.		Custom recipe.		Custom recipe.	

BEER STYLE	Weizen (All Grain)	Mild (All Grain)	Baltic Porter (All Grain)
Brewing Date	8/17/2008 6	8/30/2008 7	9/27/2008 8
Bottling Date	9/7/2008	9/20/2008	10/19/2008
Primary Fermenter	3.0 gallons	3.0 gallons	3.0 gallons
Secondary Fermenter	2.8 gallons	2.8 gallons	2.8 gallons
Malt	German Pilsner Malt 2 lbs White Wheat Malt 4 lbs	Maris Otter Malt 2 lbs Caramel Malt (40°L) 8 oz Caramel Malt (80°L) 8 oz Chocolate Malt 4 oz	German Pilsner Malt 4 lbs Vienna Malt 3 lbs Caramel Malt (40°L) 8 oz Caramel Malt (60°L) 8 oz Caramel Malt (80°L) 8 oz Roasted Barley 4 oz Chocolate Malt 4 oz
Color, SRM	2.86	19.2	26
Color, MCU	2.86	45.4	74.1
Actual Color, SRM			
First Rest	15 minutes	15 minutes	10 minutes
Water, gallons	1.50 gallons	1.25 gallons	2.0 gallons
Temperature	129°-126°	130°-127°	125°
Second Rest	55 minutes	45 minutes	65 minutes
Water, gallons	1.50 gallons	1.25 gallons	1.75 gallons
Temperature	158°-152° (156° average)	158°-152° (156° average)	158°-152° (156° average)
Third Rest			
Water, gallons			
Temperature			
Mashout Temperature	167°	170°	167°
Sparge Water, gallons	2.87 gallons	2.5 gallons	2.0 gallons
Boiling Time	60 minutes	60 minutes	60 minutes
Boiling Hops	Hallertauer pellets (4.0%) 0.5 oz	Willamette pellets (4.5%) 0.5 oz	Hallertauer pellets (4.4%) 1 oz
Finishing Hops			
IBUs	11	13	23
Yeast	White Labs WLP300 1 vial Hefeweizen Ale yeast (22 oz starter)	White Labs WLP002 English 1 vial Ale yeast (22 oz starter)	White Labs WLP810 San 1 vial Francisco Lager yeast (22 oz starter)
Water/Treatment	all tap water 1/2 tsp Irish Moss	all tap water 1/2 tsp Irish Moss	all tap water 1/2 tsp Irish Moss
Original Gravity			
Maximum	1.065	1.050	1.089
Target	(80% extraction) 1.052	(80% extraction) 1.040	(80% extraction) 1.071
Measured	1.052	1.043	1.068
Primary Gravity	1.018	1.020	1.025
Ending Gravity	1.018	1.019	1.025
Extract Efficiency, %	80%	86%	76%
Apparent Attenuation	65%	56%	63%
BU/GU	0.21	0.30	0.34
Potential Alcohol, %	wt% 3.57% vol% 4.46%	wt% 2.52% vol% 3.15%	wt% 4.52% vol% 5.64%
Lock Installed	8/22/2008	9/2/2008	
Secondary Fermenter	8/23/2008	9/7/2008	10/4/2008
Days in Primary	6	8	7
Days in Secondary	15	13	15
Primary Fermenter Temp	72°-73°	72°-73°	72°-73°
Secondary Fermenter Temp	72°-73°	72°-73°	72°-73°
Priming Sugar, cups	Corn Sugar 1/2	Corn Sugar 1/3	Corn Sugar 1/3
Water, cups	2	2	2
Number of Bottles	29	29	30
Comments			
Brewing	Hops added at 50 minutes.	Hops added at 50 minutes.	Hops added at 50 minutes.
Fermentation	Fermentation beginning at 26 hours.	Fermentation active at 17 hours.	Fermentation active at 17 hours.
Beer			
Source of Recipe	Custom recipe.	Custom recipe.	Custom recipe.

BEER STYLE	Bourbon Barrel Imperial Stout (All Grain)	Traditional Mead (Mead)	Malbock (All Grain)			
Brewing Date	11/8/2008	9	12/28/2008	10	1/1/2009	1
Bottling Date	11/30/2008					
Primary Fermenter	3.0 gallons		5.0 gallons		3.0 gallons	
Secondary Fermenter	2.8 gallons		5.0 gallons		2.8 gallons	
Malt	Maris Otter Malt 9 lbs Caramel Malt (40°L) 1 lb Caramel Malt (80°L) 1 lb Chocolate Malt 8 oz Roasted Barley 8 oz	See Mead Log	Belgian Pilsner Malt 5 lbs Munich Malt 3 lbs Vienna Malt 2 lbs			
Color, SRM					37	11.6
Color, MCU					126	12.7
Actual Color, SRM						
First Rest	15 minutes				15 minutes	15 minutes
Water, gallons	2.4 gallons				2.0 gallons	2.0 gallons
Temperature	121°				122°	122°
Second Rest	60 minutes				60 minutes	60 minutes
Water, gallons	2.1 gallons				2.0 gallons	2.0 gallons
Temperature	152°				152°-148° (151° average)	152°-148° (151° average)
Third Rest						
Water, gallons						
Temperature						
Mashout Temperature	166°				166°	170°
Sparge Water, gallons	2.0 gallons				2.0 gallons	2.25 gallons
Boiling Time	60 minutes				60 minutes	95 minutes
Boiling Hops	Green Bullet pellets (12.5%) 1 oz					Hallertauer pellets (3.6%) 1 oz
Finishing Hops	Hallertauer pellets (4.4%) 1 oz					
IBUs	66				66	21
Yeast	White Labs WLP007 Dry English ale yeast (22 oz starter) 1 vial				White Labs WLP838 Southern German Lager yeast (22 oz starter) 1 vial	1 vial
Water/Treatment	all tap water 1/2 tsp Irish Moss				all tap water 1/2 tsp Irish Moss	
Original Gravity						
Maximum	1.119				1.102	1.102
Target	(80% extraction) 1.095				(75% extraction) 1.076	1.076
Measured	1.082				1.083	1.083
Primary Gravity	1.035				1.033	1.033
Ending Gravity	1.032				1.033	1.033
Extract Efficiency, %	69%				81%	81%
Apparent Attenuation	61%				60%	60%
BU/GU	0.80				0.25	0.25
Potential Alcohol, %	wt% 5.25% vol% 6.56%				wt% 5.25% vol% 6.56%	wt% 5.25% vol% 6.56%
Lock Installed						
Secondary Fermenter	11/15/2008				1/11/2009	
Days in Primary	7				10	
Days in Secondary	15					
Primary Fermenter Temp	72°-73°				59°-61°	59°-61°
Secondary Fermenter Temp	72°-66°				59°-61°	59°-61°
Priming Sugar, cups	Corn Sugar 1/3				Corn Sugar 1/2	1/2
Water, cups	2				2	2
Number of Bottles	28				28	28
Comments						
Brewing	Boiling hops added at 50 minutes. 1/2 oz flavor hops added at 15 minutes, 1/2 oz aroma hops added at 2 minutes.				Hops added at 75 minutes.	
Fermentation	Fermentation active at 17 hours. 2 oz of oak chips soaked in Jim Beam added in secondary.				Fermentation beginning at 18 hours.	
Beer						
Source of Recipe	Custom recipe.				Custom recipe.	

BEER STYLE	German Pilsner (All Grain)		Munich Helles (All Grain)		Munich Dunkel (All Grain)	
Brewing Date	1/18/2009 2		1/31/2009 3		2/16/2009 4	
Bottling Date	2/15/2009		2/28/2009		3/15/2009	
Primary Fermenter	3.0 gallons		3.0 gallons		3.0 gallons	
Secondary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Malt	German Pilsner Malt 5 lbs Cara-Pils Malt 1 lb		German Pilsner Malt 5 lbs Cara-Pils Malt 1 lb		German Pilsner Malt 3.5 lbs Light Munich Malt 3 lbs Chocolate Malt 8 oz	
Color, SRM	2.6		2.7		22	
Color, MCU	2.6		2.7		56	
Actual Color, SRM						
First Rest	15 minutes		15 minutes		15 minutes	
Water, gallons	1.5 gallons		1.5 gallons		1.5 gallons	
Temperature	125°-123°		125°-123°		127°-126°	
Second Rest	45 minutes		50 minutes		55 minutes	
Water, gallons	1.5 gallons		1.5 gallons		1.5 gallons	
Temperature	156°-152° (153° average)		154°-146° (152° average)		156°-152° (155° average)	
Third Rest						
Water, gallons						
Temperature						
Mashout Temperature	169°		168°		169°	
Sparge Water, gallons	2.5 gallons		2.5 gallons		2.5 gallons	
Boiling Time	60 minutes		60 minutes		60 minutes	
Boiling Hops	Tettnanger pellets (3.6%) 1.25 oz		Hallertauer pellets (3.6%) 0.75 oz		Tettnanger pellets (4.3%) 0.75 oz	
Finishing Hops	Tettnanger pellets (3.6%) 0.75 oz		Hallertauer pellets (3.6%) 0.25 oz		Tettnanger pellets (4.3%) 0.25 oz	
IBUs	34		17		19	
Yeast	White Labs WLP800 Pilsner Lager yeast (22 oz starter) 1 vial		White Labs WLP838 Southern German Lager yeast (22 oz starter) 1 vial		White Labs WLP838 Southern German Lager yeast (22 oz starter) 1 vial	
Water/Treatment	4 gallons DI, 1.5 gallons tap 1/2 tsp Irish Moss		4 gallons DI, 1.5 gallons tap 1/2 tsp Irish Moss		4 gallons DI, 1.5 gallons tap 1/2 tsp Irish Moss	
Original Gravity						
Maximum	1.061		1.063		1.070	
Target	(80% extraction) 1.049		(80% extraction) 1.050		(80% extraction) 1.056	
Measured	1.049		1.053		1.059	
Primary Gravity	1.019		1.020		1.022	
Ending Gravity	1.018		1.019		1.022	
Extract Efficiency, %	80%		84%		84%	
Apparent Attenuation	63%		64%		63%	
BU/GU	0.69		0.32		0.32	
Potential Alcohol, %	wt% 3.25% vol% 4.07%		wt% 3.57% vol% 4.46%		wt% 3.88% vol% 4.86%	
Lock Installed	-		-		-	
Secondary Fermenter	1/25/2009		2/8/2009		2/27/2009	
Days in Primary	7		8		11	
Days in Secondary	21		20		16	
Primary Fermenter Temp	59°-61°		59°-61°		59°-61°	
Secondary Fermenter Temp	56°-60°		56°-60°		56°-60°	
Priming Sugar, cups	Corn Sugar 1/2		Corn Sugar 1/2		Corn Sugar 1/2	
Water, cups	2		2		2	
Number of Bottles	30		30		30	
Comments						
Brewing	Boiling hops added at 50 minutes. 0.25 oz hops added at 15 minutes. 0.5 oz hops added at 2 minutes.		Boiling hops added at 50 minutes. 1/8 oz hops added at 15 minutes. 1/8 oz hops added at 2 minutes.		Boiling hops added at 50 minutes. 1/8 oz hops added at 15 minutes. 1/8 oz hops added at 2 minutes.	
Fermentation	Fermentation beginning at 20 hours.		Fermentation active at 17 hours.		Fermentation active at 17 hours.	
Beer	Fifth in Pilsners at 2009 SDCo Fair		2nd in Light Lagers at 2009 SDCo Fair		2nd in Dark Lagers at 2009 SDCo Fair	
Source of Recipe	Custom recipe.		Custom recipe.		Custom recipe.	

BEER STYLE	California Common (All Grain)		Belgian Tripel (All Grain)		Nine-Fermentable BDSA (All Grain)	
Brewing Date	3/28/2009 5		6/6/2009 6		6/20/2009 7	
Bottling Date	4/26/2009		7/5/2009		7/18/2009	
Primary Fermenter	3.0 gallons		3.0 gallons		3.0 gallons	
Secondary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Malt	Two-Row Malt 5.5 lbs Crystal Malt (40°L) 1 lb		German Pilsner Malt 9 lbs Cane Sugar 1 lb		Belgian Pilsner Malt 9 lbs Cane Sugar 1 lb Crystal Malt (20°L) 8 oz Crystal Malt (40°L) 8 oz Crystal Malt (60°L) 8 oz Crystal Malt (80°L) 8 oz Light Munich Malt 8 oz Vienna Malt 8 oz Special B Malt 8 oz	
Color, SRM	12		4.1		20.9	
Color, MCU	13		4.1		50.8	
Actual Color, SRM						
First Rest	10 minutes		10 minutes		5 minutes	
Water, gallons	1.5 gallons		2 gallons		2.25 gallons	
Temperature	126°-124°		128°-127°		125°	
Second Rest	50 minutes		60 minutes		60 minutes	
Water, gallons	1.5 gallons		2 gallons		2 gallons	
Temperature	156°-154° (155° average)		158°-154° (156° average)		158°-152° (154° average)	
Third Rest						
Water, gallons						
Temperature						
Mashout Temperature	168°		166°		167°	
Sparge Water, gallons	2.5 gallons		1.87 gallons		2.25 gallons	
Boiling Time	60 minutes		75 minutes		90 minutes	
Boiling Hops	Perle pellets (5.4%) 1 oz		Saaz pellets (5.8%) 0.6 oz		Saaz pellets (5.8%) 0.8 oz	
Finishing Hops	Perle pellets (5.4%) 1 oz		Saaz pellets (5.8%) 0.4 oz		Saaz pellets (5.8%) 0.2 oz	
IBUs	38		22		23.4	
Yeast	White Labs WLP810 San Francisco Lager yeast (22 oz starter) 1 vial		White Labs WLP830 Abbey Ale yeast (22 oz starter) 1 vial		White Labs WLP830 Abbey Ale yeast (22 oz starter) 1 vial	
Water/Treatment	all tap water 1/2 tsp Irish Moss		all tap water 1/2 tsp Irish Moss		all tap water 1/2 tsp Irish Moss	
Original Gravity						
Maximum	1.065		1.109		1.121	
Target	(80% extraction) 1.052		(80% extraction) 1.090		(80% extraction) 1.099	
Measured	1.051		1.088		1.090	
Primary Gravity	1.021		1.025		1.032	
Ending Gravity	1.021		1.025		1.028	
Extract Efficiency, %	78%		81%		74%	
Apparent Attenuation	59%		72%		69%	
BU/GU	0.75		0.25		0.26	
Potential Alcohol, %	wt% 3.15% vol% 3.94%		wt% 6.62% vol% 8.27%		wt% 6.51% vol% 8.14%	
Lock Installed						
Secondary Fermenter	4/4/2009		6/15/2009		7/2/2009	
Days in Primary	7		9		12	
Days in Secondary	22		20		16	
Primary Fermenter Temp	59°-61°		70°		70°	
Secondary Fermenter Temp	56°-60°		70°		70°	
Priming Sugar, cups	Corn Sugar 1/2		Corn Sugar 1/2		Corn Sugar 1/2	
Water, cups	2		2		2	
Number of Bottles			29		30	
Comments						
Brewing	Boiling hops added at 50 minutes. 1/4 oz hops each added at 15, 10, 5 and 2 minutes.		Boiling hops added at 70 minutes. 0.2 oz hops added at 20 minutes. 0.2 oz hops added at 2 minutes.		Boiling hops added at 70 minutes. 0.2 oz hops added at 20 minutes. 0.2 oz hops added at 2 minutes.	
Fermentation	Fermentation active at 17 hours.		Fermentation active at 17 hours.		Fermentation active at 17 hours.	
Beer						
Source of Recipe	Custom recipe.		Custom recipe.		Custom recipe.	

BEER STYLE	Common Cider (Cider)	English Old Ale (All Grain)	Cyser (Mead)
Brewing Date	7/3/2009 8	7/26/2009 9	11/13/2010 10
Bottling Date		8/22/2009	9/23/2011
Primary Fermenter	5.0 gallons	3.0 gallons	3.0 gallons
Secondary Fermenter	5.0 gallons	2.8 gallons	2.8 gallons
Malt	See Cider Log	Maris Otter Malt 8 lbs Crystal Malt (20°L) 8 oz Crystal Malt (40°L) 8 oz Crystal Malt (60°L) 8 oz Crystal Malt (80°L) 8 oz	See Mead Log
Color, SRM		17.5	
Color, MCU		35.4	
Actual Color, SRM			
First Rest		10 minutes	
Water, gallons		2.25 gallons	
Temperature		128°	
Second Rest		60 minutes	
Water, gallons		2 gallons	
Temperature		158°-150° (154° average)	
Third Rest			
Water, gallons			
Temperature			
Mashout Temperature		167°	
Sparge Water, gallons		2.25 gallons	
Boiling Time		90 minutes	
Boiling Hops		Green Bullet pellets (12.6%) 0.5 oz	
Finishing Hops			
IBUs		32.2	
Yeast		White Labs WLP002 English Ale yeast (22 oz starter) 1 vial	
Water/Treatment		all tap water 1/2 tsp Irish Moss	
Original Gravity			
Maximum		1.106	
Target		(80% extraction) 1.085	
Measured		1.075	
Primary Gravity		1.031	
Ending Gravity		1.030	
Extract Efficiency, %		71%	
Apparent Attenuation		60%	
BU/GU		0.43	
Potential Alcohol, %		wt% 4.72% vol% 5.91%	
Lock Installed			
Secondary Fermenter		8/1/2009	
Days in Primary		6	
Days in Secondary		21	
Primary Fermenter Temp		70°	
Secondary Fermenter Temp		70°	
Priming Sugar, cups		Corn Sugar 1/3	
Water, cups		2	
Number of Bottles		30	
Comments			
Brewing		Hops added at 50 minutes.	
Fermentation	Fermentation active at 15 hours.	Fermentation active at 17 hours.	Fermentation active at 6 hours.
Beer			
Source of Recipe		Custom recipe.	

BEER STYLE	Welch's Pymnt (Mead)	Traditional Mead (Mead)	Common Cider (Cider)
Brewing Date	12/5/2010 11	8/6/2011 12	5/4/2012 13
Bottling Date	9/23/2011	4/22/2012	5/26/2012
Primary Fermenter	3.0 gallons	3.0 gallons	3.0 gallons
Secondary Fermenter	2.8 gallons	2.8 gallons	2.8 gallons
Malt	See Mead Log	See Mead Log	See Cider Log
Color, SRM			
Color, MCU			
Actual Color, SRM			
First Rest			
Water, gallons			
Temperature			
Second Rest			
Water, gallons			
Temperature			
Third Rest			
Water, gallons			
Temperature			
Mashout Temperature			
Sparge Water, gallons			
Boiling Time			
Boiling Hops			
Finishing Hops			
IBUs			
Yeast			
Water/Treatment			
Original Gravity			
Maximum			
Target			
Measured			
Primary Gravity			
Ending Gravity			
Extract Efficiency, %			
Apparent Attenuation			
BU/GU			
Potential Alcohol, %			
Lock Installed			
Secondary Fermenter			
Days in Primary			
Days in Secondary			
Primary Fermenter Temp			
Secondary Fermenter Temp			
Priming Sugar, cups			
Water, cups			
Number of Bottles			
Comments			
Brewing			
Fermentation	Fermentation active at 42 hours.	Fermentation active at 15 hours.	Fermentation active at 15 hours.
Beer			
Source of Recipe			

BEER STYLE	Peppermint Metheglin (Mead)	Vanilla Metheglin (Mead)	Cinnamon Metheglin (Mead)
Brewing Date	6/17/2012 14	6/17/2012 15	6/17/2012 16
Bottling Date			
Primary Fermenter	3.0 gallons	3.0 gallons	3.0 gallons
Secondary Fermenter	1.0 gallons	1.0 gallons	1.0 gallons
Malt	See Mead Log	See Mead Log	See Mead Log
Color, SRM			
Color, MCU			
Actual Color, SRM			
First Rest			
Water, gallons			
Temperature			
Second Rest			
Water, gallons			
Temperature			
Third Rest			
Water, gallons			
Temperature			
Mashout Temperature			
Sparge Water, gallons			
Boiling Time			
Boiling Hops			
Finishing Hops			
IBUs			
Yeast			
Water/Treatment			
Original Gravity			
Maximum			
Target			
Measured			
Primary Gravity			
Ending Gravity			
Extract Efficiency, %			
Apparent Attenuation			
BU/GU			
Potential Alcohol, %			
Lock Installed			
Secondary Fermenter			
Days in Primary			
Days in Secondary			
Primary Fermenter Temp			
Secondary Fermenter Temp			
Priming Sugar, cups			
Water, cups			
Number of Bottles			
Comments			
Brewing			
Fermentation	Fermentation active at 42 hours.	Fermentation active at 15 hours.	Fermentation active at 15 hours.
Beer			
Source of Recipe			

BEER STYLE	Cinnamon Cyser (Mead)	Michelle's Jolly Rancher Pyment (Mead)	Traditional Mead (Mead)
Brewing Date	8/4/2012 17	9/23/2012 18	10/28/2012 19
Bottling Date			
Primary Fermenter	1.0 gallons	1.0 gallons	3.0 gallons
Secondary Fermenter	1.0 gallons	1.0 gallons	2.8 gallons
Malt	See Mead Log	See Mead Log	See Mead Log
Color, SRM			
Color, MCU			
Actual Color, SRM			
First Rest			
Water, gallons			
Temperature			
Second Rest			
Water, gallons			
Temperature			
Third Rest			
Water, gallons			
Temperature			
Mashout Temperature			
Sparge Water, gallons			
Boiling Time			
Boiling Hops			
Finishing Hops			
IBUs			
Yeast			
Water/Treatment			
Original Gravity			
Maximum			
Target			
Measured			
Primary Gravity			
Ending Gravity			
Extract Efficiency, %			
Apparent Attenuation			
BU/GU			
Potential Alcohol, %			
Lock Installed			
Secondary Fermenter			
Days in Primary			
Days in Secondary			
Primary Fermenter Temp			
Secondary Fermenter Temp			
Priming Sugar, cups			
Water, cups			
Number of Bottles			
Comments			
Brewing			
Fermentation	Fermentation active at 4 hours.	Fermentation active at 4 hours.	Fermentation active at 3 hours.
Beer			
Source of Recipe			