

# HOME BREW LOG

## Lorton Brewing Company

BEER STYLE	Barley Wine		Doppelbock (Mash-Extract)		Helles Bock (Mash-Extract)	
Brew Date	1/31/93 1		3/20/93 2		4/25/93 3	
Primary Fermenter	5.0 gallons		5.0 gallons		5.0 gallons	
Secondary Fermenter						
Malt	John Bull Light Extract 9.9 lb		Bierkeller Amber Extract 6.6 lb Bierkeller Dark Extract 3.3 lb Crystal Malt 0.5 lb Chocolate Malt 0.5 lb		BierKeller Light Extract 6.6 lb Crystal Malt .25 lb Chocolate Malt .12 lb	
Color, SRM						
Protein Rest						
Water, gallons						
Temperature						
Mash						
Water, gallons						
Temperature						
Mashout Temperature						
Sparge Water, gallons						
Boiling Time						
Boiling Hops	Chinook 2 oz Cascade 1 oz		Saaz 4 oz		Hallertauer 3oz	
Finishing Hops	Cascade 1 oz Willamette 1 oz					
HBUs						
HBUs (5 gallon basis)						
IBUs						
Yeast	Whitbread Ale (dry) 2 packs		Great Dane Lager 2 packs John Bull Lager 2 packs		Amsterdam Lager 2 packs	
Water/Treatment						
Lock Installed	2/3/93		3/23/93		4/28/93	
Secondary Fermenter						
Original Gravity						
Maximum	1.073		1.079		1.051	
Target	1.072-1.085		1.074-1.100		1.066-1.072	
Measured						
Ending Gravity	1.020		estimate 1.022		estimate 1.016	
Extract efficiency, %						
Potential Alcohol, %	wt% vol%		wt% vol%		wt% vol%	
Calculated (80%)	4.03% 5.04%		4.33% 5.41%		2.60% 3.25%	
Measured						
Bottling Date	2/7/93		3/31/93		4/30/93	
Priming Sugar, cups	Dutch Light Dry Malt 1 1/4		Dutch Light Dry Malt 1 1/4		Dutch Light Dry Malt 1 1/2	
Water, cups	3		3		3	
Number of Bottles	46		48		51	
Comments						
Brewing						
Fermentation	Very active early, slowed at 5 days.		Yeast failed to start after 40 hours. New yeast added directly to the fermenter after 40 hours.		Vigorous fermentation within 8 hours.	
Beer	Very good (somewhat more bitter than earlier barley wine)		Good. Sweetish tones, but not as sweet as Samuel Adams Double Bock.		A little watery. No distinctive notes. Definitely gets better with age (6/18).	
Source of Recipe	Charlie Papazian, The New Complete Joy of Home Brewing, page 172		Charlie Papazian, The New Complete Joy of Home Brewing, page 170		Charlie Papazian, The New Complete Joy of Home Brewing, page 170	

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BEER STYLE	Inaugural Pale Ale (All Grain)		Silver Dollar Porter (All Grain)		Weizenbier (All Grain)	
Brew Date	5/9/93	4	5/22/93	5	6/20/93	6
Primary Fermenter	5.0 gallons		5.0 gallons		5.0 gallons	
Secondary Fermenter						
Malt	Pale 2-row Barley Malt	7 lb	Pale 2-row Barley Malt	8 lb	Pale 2-row Barley Malt	5 lb
	Crystal Malt (90L)	1 lb	Munich Malt	1 lb	Malted Wheat	3.5 lb
	Corn Starch	1 lb	Crystal Malt	0.5 lb		
			Chocolate Malt	0.5 lb		
			Black Patent Malt	0.5 lb		
Color, SRM						
Protein Rest						
Water, gallons						
Temperature						
Mash						
Water, gallons						
Temperature						
Mashout Temperature						
Sparge Water, gallons						
Boiling Time						
Boiling Hops	Fuggles	1 oz	Northern Brewer	1 oz	Hallertauer	0.5 oz
	Cascade	1 oz	Cascade	0.5 oz		
Finishing Hops	Hallertauer	0.5 oz	Cascade	0.5 oz	Hallertauer	0.25 oz
HBUs						
HBUs (5 gallon basis)						
IBUs						
Yeast	Windsor Ale	2 packs	Windsor Ale	2 packs	Wyeast Bavarian Wheat (3056)	1 pack
Water/Treatment						
Lock Installed	5/10/93		5/23/93		6/22/93	
Secondary Fermenter						
Original Gravity						
Maximum	1.066		1.074		1.064	
Target	1.056		1.063		1.053	
Measured	1.043		1.054		1.041	
Ending Gravity	1.013		estimate 1.014		1.008	
Extract efficiency, %	65%		73%		64%	
Potential Alcohol, %	wt%	vol%	wt%	vol%	wt%	vol%
Calculated (80%)	4.18%	5.22%	4.75%	5.93%	4.54%	5.67%
Measured	3.15%	3.94%	4.20%	5.25%	3.46%	4.33%
Bottling Date	5/12/93		5/25/93		6/25/93	
Priming Sugar, cups	Corn sugar	3/4	Light Dry Malt	1 1/2	Corn sugar	1
Water, cups	3		3		3	
Number of Bottles	49		49		47	
Comments						
Brewing	First all grain brew					
Fermentation	Extremely active fermentation within 5 hours. Activity largely stopped after 30 hours.		Fermentation within 4 hours. Activity essentially completed within 40 hours.		Fermentation within 16 hours.	
Beer	Very good as a pale ale.		Somewhat burnt taste (6/18). The burnt taste dissipates with age. Gets better with age (8/6).		Light, very effervescent (7/16). Some clove taste.	
Source of Recipe	Charlie Papazian, The New Complete Joy of Home Brewing, page 307		Charlie Papazian, The New Complete Joy of Home Brewing, page 314		Charlie Papazian, The New Complete Joy of Home Brewing, page 309	

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BEER STYLE	Barley Wine (All Grain)		Märzenbier (All Grain)		Export Lager (All Grain)	
Brew Date	8/1/93	7	8/21/93	8	9/5/93	9
Primary Fermenter	5.0 gallons		6.5 gallons		6.5 gallons	
Secondary Fermenter	-		5 gallons		5 gallons	
Malt	Pale 2-row Barley Malt 10.75 lb Crystal Malt (120°L) 1 lb		Pale 2-row Barley Malt 8 lb Crystal Malt 1 lb		Pale 2-row Barley Malt 10 lb Cara-Pils Malt 0.5 lb	
Color, SRM						
Protein Rest						
Water, gallons						
Temperature						
Mash						
Water, gallons						
Temperature						
Mashout Temperature						
Sparge Water, gallons						
Boiling Time						
Boiling Hops	Fuggles	3 oz	Hallertauer	2 oz	Northern Brewer (7.5%)	2 oz
Finishing Hops	-		Saaz	1 oz	Northern Brewer (7.5%)	0.5 oz
HBUs					18.8	
HBUs (5 gallon basis)					14.5	
IBUs						
Yeast	Nottingham Ale	2 packs	Arauner Lager	2 packs	Wyeast Bavarian Lager (2206)	1 pack
Water/Treatment					1 tsp gypsum 1/4 tsp Irish Moss	
Lock Installed	8/4/93		8/25/93		9/8/93	
Secondary Fermenter			8/27/93		9/11/93	
Original Gravity						
Maximum	1.086		1.051		1.059	
Target	1.073		1.059-1.063		1.046	
Measured	1.068		1.034		1.039	
Ending Gravity	1.015		1.012		estimate 1.011	
Extract efficiency, %	79%		67%		66%	
Potential Alcohol, %	wt% vol%		wt% vol%		wt% vol%	
Calculated (80%)	5.65% 7.06%		3.02% 3.78%		3.80% 4.75%	
Measured	5.57% 6.96%		2.31% 2.89%		2.94% 3.68%	
Bottling Date	8/7/93		9/5/93		9/18/93	
Priming Sugar, cups	Light Dry Malt	1 1/4	Light Dry Malt	1 1/2	Light Dry Malt	1 1/2
Water, cups	3		5		4	
Number of Bottles	45		53		53	
Comments						
Brewing			First use of secondary fermenter. Used ice for chilling. More careful trub separation.			
Fermentation	Fermentation slow to start, but very active at 24 hours.				Active fermentation in 16 hours.	
Beer	Good and strong, better with aging (9/10).		Good (9/18), but not really characteristic of style.		Good, with noticeable bitterness. Gets better with time. One of our best beers (12/93). Rave reviews!	
Source of Recipe			George and Laurie Fix, Märzen-Oktoberfest-Vienna, page 57		Charlie Papazian, The New Complete Joy of Home Brewing, page 316	

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BEER STYLE	Brown Ale (All Grain)		Dunkel Bock (All Grain)		Belgian Trippel (All Grain)	
Brew Date	10/10/93	10	10/31/93	11	11/26/93	12
Primary Fermenter	6.5 gallons		6.5 gallons		6.5 gallons	
Secondary Fermenter	5 gallons		5 gallons		5 gallons	
Malt	British Pale Malt	5 lb	Pale 2-row Barley Malt	7.25 lb	Pale 2-row Barley Malt	14 lb
	Pale 2-row Barley Malt	2 lb	Munich Malt	2.5 lb	Corn sugar	1.75 lb
	Crystal Malt 90°L	0.5 lb	Crystal Malt 60°L	2 lb		
	Chocolate Malt	0.25 lb	Cara-Pils Malt	1.25 lb		
	Black Patent Malt	0.25 lb				
Color, SRM						
Protein Rest						
Water, gallons					3.5 gal	
Temperature					122°-120°	
Mash						
Water, gallons					2 gal	
Temperature					147°-151°	
Mashout Temperature						
Sparge Water, gallons						
Boiling Time						
Boiling Hops	Fuggles	1 oz	Northern Brewer (7.5%)	1 oz	Northern Brewer (7.5%)	1 oz
	Bullion	0.5 oz			Saaz (3.1%)	0.5 oz
Finishing Hops	Fuggles	0.5 oz	-		Saaz (3.1%)	0.5 oz
HBUs			7.5		10.6	
HBUs (5 gallon basis)			5.8		8.2	
IBUs						
Yeast	Wyeast British Ale (1098)	1 pack	Wyeast Bavarian Lager (2206)	1 pack	Wyeast Belgian Ale (1214)	1 pack
					Whitbread Ale	1 pack
Water/Treatment					6.75 gallons of DI water	
Lock Installed	10/13/93		11/7/93		12/2/93	
Secondary Fermenter	10/17/93		11/14/93		12/8/93	
Original Gravity						
Maximum	1.045		1.071		1.090	
Target	1.039		1.065		1.081	
Measured	1.036		1.050		1.072	
Ending Gravity	1.008		1.013		1.013	
Extract efficiency, %	80%		70%		80%	
Potential Alcohol, %	wt% vol%		wt% vol%		wt% vol%	
Calculated (80%)	2.94% 3.68%		4.60% 5.75%		6.20% 7.74%	
Measured	2.94% 3.68%		3.89% 4.86%		6.20% 7.74%	
Bottling Date	10/31/93		11/25/93		12/19/93	
Priming Sugar, cups	Corn sugar	1/2	Light Dry Malt	1 1/4	Corn sugar	3 oz
Water, cups	2		4		3	
Number of Bottles	49		51		52	
Comments						
Brewing			First use of Phil's Lauter Tun			
Fermentation	No activity at 12 hours. Active fermentation at 24 hours.		Fermentation starts at 36 hours. Active at 48 hours. Longest fermentation to date (14 days).		No activity at 38 hours. New yeast added directly to the fermenter at 38 hours. Active at 48 hours.	
Beer	OK, but not great. Burnt taste, low in carbonation. (12/1)		Tastes kind of like the barley wine. OK, but not great. Better with age. Some contamination, last 10 bottles thrown out.		Very clear and light. Sweet, clove-like taste, with noticeable alcohol warmth. AFCHBC Best of Show!! NHC '94 Silver Certificate.	
Source of Recipe	Charlie Papazian, The New Complete Joy of Home Brewing, page 313		Dave Miller, Brewing the World's Great Beers, page 112		Pierre Rajotte, Belgian Ale, page 123	

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## Lorton Brewing Company

BEER STYLE	Bohemian Pilsener (All Grain)		Altbier (All Grain)		Rerun Export Lager (All Grain)	
Brew Date	1/1/94 1		1/9/94 2		1/30/94 3	
Primary Fermenter	6.5 gallons		6.5 gallons		6.5 gallons	
Secondary Fermenter	5 gallons		5 gallons		5 gallons	
Malt	Pale 2-row Barley Malt 8 lb		Pale 2-row Barley Malt 7.5 lb		Pale 2-row Barley Malt 10 lb	
	Cara-Pils Malt 0.5 lb		Wheat Malt 1 lb		Cara-Pils Malt 0.5 lb	
	Crystal Malt 20°L 0.5 lb		Crystal Malt 40°L 0.5 lb			
			Black Patent Malt 1 oz			
Color, SRM						
Protein Rest	30 minutes		30 minutes		30 minutes	
Water, gallons	3 gal		2.5 gallons		2.6 gallons	
Temperature	131°-120°		122°-117°		120°-115°	
Mash	90 minutes		90 minutes		75 minutes	
Water, gallons	2 gal		1.75 gal		1.75 gal	
Temperature	151°-156°		152°		146°-158°	
Mashout Temperature						
Sparge Water, gallons						
Boiling Time	2 hours		75 minutes		60 minutes	
Boiling Hops	Hal.-Herbrucker (2.9%) 2 oz		Hal.-Herbrucker (2.9%) 3 oz		Northern Brewer (7.5%) 1.5 oz	
	Northern Brewer (7.5%) 0.5 oz					
Finishing Hops	Saaz (3.1%) (dry hops) 1.5 oz				Northern Brewer (7.5%) 0.5 oz	
HBUs	14.2		8.7		15.0	
HBUs (5 gallon basis)	10.9		6.7		11.5	
IBUs						
Yeast	Wyeast Bohemian Lager 1 pack (2124), Amsterdam 1 pack Lager		Wyeast European Ale 1 pack (1338)		Wyeast Bavarian Lager 1 pack (2206),Arauner Bavarian 2 packs Lager	
Water/Treatment	Tap water		Tap water		1 tsp gypsum 1 tsp Irish Moss	
Lock Installed	1/7/94		1/15/94		2/6/94	
Secondary Fermenter	1/9/94		1/19/94		2/18/94	
Original Gravity						
Maximum	1.051		1.051		1.059	
Target	1.050		1.048		1.056	
Measured	1.035		1.041		1.049	
Ending Gravity	1.009		1.015		1.013	
Extract efficiency, %	69%		80%		83%	
Potential Alcohol, %	wt% vol%		wt% vol%		wt% vol%	
Calculated (80%)	3.34% 4.17%		2.71% 3.39%		3.59% 4.49%	
Measured	2.73% 3.41%		2.73% 3.41%		3.78% 4.73%	
Bottling Date	1/17/94		2/13/94		3/1/94	
Priming Sugar, cups	Light Dry Malt 1 1/4		Corn sugar 3/4		Light Dry Malt 1 1/2	
Water, cups	4		3		4	
Number of Bottles	50		50		52	
Comments						
Brewing					Same as 9/5/93, but with 1/2 oz less hops and 3/4 tsp more Irish moss.	
Fermentation	New yeast added at 38 hours. Active at 62 hours. 1/2 oz pellets difficult to remove from fermenter.		No activity at 50 hours, slow fermentation at 60 hours. Racked early to secondary. Continued fermentation in secondary.		New yeast added at 62 hours. Activity 1 hour later.	
Beer	Good, not too bitter. Not as malty as Pilsener Urquell.		Carbonated (too much?) Malty aroma, but not much malty taste. Weirdly bitter! A disappointment! Majority thrown out!		Hazy. Not quite as good as the first one.	
Source of Recipe	David Miller, Continental Pilsener, page 77		Dave Miller, Brewing the World's Great Beers, page 101		Charlie Papazian, The New Complete Joy of Home Brewing, page 316	

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BEER STYLE	Regurgitator Doppelbock (Mostly All Grain)	Orphaned India Pale Ale (All Grain)	Mead #3 (Sparkling and Still)
Brew Date	2/20/94 4	3/12/94 5	4/17/94 6
Primary Fermenter	6.5 gallons	6.5 gallons	2.8 gallons
Secondary Fermenter	5 gallons	5 gallons	2.8 gallons
Malt	Pale 2-row Barley Malt 4.5 lb Munich Malt 4 lb Crystal Malt 60°L 2.5 lb Cara-Pils Malt 1.25 lb Telford's Pale Extract 3.3 lb	British Pale Malt (2-row) 11 lb Crystal Malt 20°L 0.25 lb	Clover Honey 8 lb
Color, SRM			
Protein Rest	30 minutes	none	
Water, gallons	3 gallons		-
Temperature	120°-130°		
Mash	75 minutes	90 minutes	
Water, gallons	2 gallons	2.75 gallons	-
Temperature	152°	154°	
Mashout Temperature			
Sparge Water, gallons			
Boiling Time	60 minutes	90 minutes	20 minutes
Boiling Hops	Northern Brewer (7.5%) 1.5 oz	Kent Goldings (6.0%) 1 oz Styrian Goldings (6.5%) 1.5 oz	-
Finishing Hops		Kent Goldings (6.0%) 1 oz	-
HBUs	11.2	21.7	-
HBUs (5 gallon basis)	8.6	16.7	-
IBUs			
Yeast	Wyeast Bavarian Lager 1 pack (2206), Amsterdam 2 packs Lager	Wyeast British Ale (1098) 1 pack	Kitzinger Reinhefe Mead 2 packs (Paul Arauner KG), Red 2 packs Star Champagne
Water/Treatment	1 tsp Irish Moss	1 tsp gypsum	1 tsp gypsum, 1/2 tsp yeast nutrients, 3 tsp citric acid
Lock Installed	3/2/94	3/16/94	4/24/94
Secondary Fermenter	3/9/94	3/18/94	6/5/94
Original Gravity			
Maximum	1.085	1.066	1.085
Target	1.076	1.055	1.050-1.090
Measured	1.067	1.044	1.086
Ending Gravity	1.019	1.012	0.998
Extract efficiency, %	79%	67%	101%
Potential Alcohol, %	wt% vol%	wt% vol%	wt% vol%
Calculated (80%)	5.15% 6.43%	4.28% 5.35%	7.35% 9.19%
Measured	5.04% 6.30%	3.36% 4.20%	9.24% 11.55%
Bottling Date	3/18/94	4/11/94	6/18/94
Priming Sugar, cups	Light Dry Malt 1 1/8	Light Dry Malt 1 1/4	Honey 1/4
Water, cups	3	3	
Number of Bottles	52	49	8 (still), 20 (sparkling)
Comments			
Brewing		Thick mash, no protein rest. (Extraction not very good!)	
Fermentation	New yeast at 50 hours. Reaerated at 74 hours. Fermentation at 86 hours.	Fermentation at 24 hours. Very vigorous at 38 hours. Long secondary (lack of bottles). Bacterial contamination?	Second mead yeast added at 2 days. Champagne yeast added at five days. Fermentation began later in fifth day.
Beer	Good. Properties more like a regular bock. Similar to Sam Adams Double Bock, but not as carbonated. NHC '94 Bronze Certificate	Good, even though lighter than it should be.	Similar to Mead #2, but the sparkling mead was not as carbonated (1/1/95). First in Mead at 1996 Del Mar Fair.
Source of Recipe	Dave Miller, Brewing the World's Great Beers, page 112	Terry Foster, Pale Ale, page 116	Charlie Papazian, The New Complete Joy of Home Brewing, page 345

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## Lorton Brewing Company

BEER STYLE	90 Shilling Scotch Ale (All Grain)		Barley Wine (All Grain)		Cherry Ale (All Grain)	
Brew Date	5/8/94 7		5/30/94 8		6/19/94 9	
Primary Fermenter	6.5 gallons		6.5 gallons		2.8 gallons	
Secondary Fermenter	5 gallons		5 gallons		2.8 gallons	
Malt	Pale 2-row Barley Malt 14.6 lb		Pale 2-row Barley Malt 12 lb		Pale 2-row Barley Malt 2.5 lb	
	Roasted Barley 0.15 lb		90°L Crystal Malt 1 lb		Wheat Malt 1.5 lb	
			Brown Sugar 2 lb		Cherries 5.25 lb	
Color, SRM						
Protein Rest	30 minutes		40 minutes		30 minutes	
Water, gallons	3.7 gallons		2.5 gallons		0.8 gallons	
Temperature	120°		122°		125°-120°	
Mash	75 minutes		90 minutes		60 minutes	
Water, gallons	2.25 gallons		1.75 gallons		0.75 gallons	
Temperature	150°		150°		155°	
Mashout Temperature						
Sparge Water, gallons						
Boiling Time	90 minutes		60 minutes		60 minutes	
Boiling Hops	Fuggles (4.2%) 2 oz (added at 60 minutes till end)		Northern Brewer (7.5%) 1.5 oz Fuggles (4.2%) 1.5 oz		Saaz (3.1%) 0.5 oz	
Finishing Hops						
HBUs	8.4		17.6		1.5	
HBUs (5 gallon basis)	6.5		13.5		2.7	
IBUs						
Yeast	Wyeast Scottish Ale 2 packs (1728), Red Star Dry Ale 1 pack		Wyeast British Ale (1098) 1 pack (50 oz starter)		Wyeast Bavarian Wheat 1 pack (3056) (22 ounce starter)	
Water/Treatment	1 tsp Irish Moss		1 tsp Irish Moss		1 tsp Irish Moss	
Lock Installed	5/16/94		6/3/94		6/21/94	
Secondary Fermenter	5/19/94		6/5/94		6/22/94	
Original Gravity						
Maximum	1.084		1.088		1.050	
Target	1.075		1.085		1.045	
Measured	1.066		1.075		1.033	
Ending Gravity	1.011		1.024		1.008	
Extract efficiency, %	79%		85%		66%	
Potential Alcohol, %	wt% vol%		wt% vol%		wt% vol%	
Calculated (80%)	5.90%	7.38%	4.87%	6.09%	3.36%	4.20%
Measured	5.78%	7.22%	5.35%	6.69%	2.62%	3.28%
Bottling Date	6/5/94		7/2/94		7/2/94	
Priming Sugar, cups	Light Dry Malt 1		Light Dry Malt 1 1/4		Light Dry Malt 3/4	
Water, cups	3		3		2	
Number of Bottles	51		50		26	
Comments						
Brewing			Thicker Mash (0.8 qts per lb grain)		First fruit beer. Crushed cherries added at end of boil. An extra 0.65 gallons wort was discarded.	
Fermentation	Yeast starter. Active fermentation within 24 hours.		Fermentation in 12 hours. Vigorous at 24 hours. Fermentation active in secondary.		Active fermentation at 15 hours. 3-day fermentation.	
Beer	Not so good! A bit sour. (6/25) Got more sour with time. Threw out remainder on 7/29.		One of our best (7/23). Very good smooth head. Second place in barley wines in the 1995 AFCHBC.		Very light, not too carbonated. Slight sour cherry taste.	
Source of Recipe	Gregory Noonan, Scotch Ale, page 115		Dave Miller, Brewing the World's Great Beers, page 100		Dave Miller, Brewing the World's Great Beers, page 105 (modified)	

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## Lorton Brewing Company

BEER STYLE	Peach Ale (All Grain)		Weizen Beer (All Grain)		Oktoberfest (All Grain)	
Brew Date	7/3/94	10	7/10/94	11	7/31/94	12
Primary Fermenter	2.8 gallons		2.8 gallons		6.5 gallons	
Secondary Fermenter	2.8 gallons		2.8 gallons		5 gallons	
Malt	Pale 2-row Barley Malt	2.5 lb	Pale 2-row Barley Malt	2 lb	Pale 2-row Barley Malt	6 lbs
	Wheat Malt	1.5 lb	Wheat Malt	4 lb	Munich Malt	4.5 lbs
					Cara-Pils Malt	1.5 lb
	Peaches	5.25 lb			Crystal Malt 60°L	1 lb
Color, SRM						
Protein Rest	30 minutes		30 minutes		45 minutes	
Water, gallons	0.8 gallons		1.2 gallons		2.9 gallons	
Temperature	120°		122°		122°	
Mash	60 minutes		60 minutes		90 minutes	
Water, gallons	0.75 gallons		1.0 gallons		2.0 gallons	
Temperature	150°-155°		150°		152°	
Mashout Temperature						
Sparge Water, gallons						
Boiling Time	60 minutes		90 minutes		60 minutes	
Boiling Hops	Saaz (3.1%)	0.5 oz	Northern Brewer (7.5%)	0.5 oz	Northern Brewer (7.5%)	1 oz
Finishing Hops						
HBUs	1.5		3.8		7.5	
HBUs (5 gallon basis)	2.7		6.8		5.8	
IBUs						
Yeast	Wyeast Bavarian Wheat (3056) (22 ounce starter)	1 pack	Wyeast Bavarian Wheat (3056) (22 ounce starter)	1 pack	Wyeast Bavarian Lager (2206) (25 ounce starter)	1 pack
Water/Treatment	1 tsp Irish Moss		1 tsp Irish Moss		1 tsp Irish Moss	
Lock Installed	7/5/94		7/12/94		8/5/94	
Secondary Fermenter	7/6/94		7/15/94		8/7/94	
Original Gravity						
Maximum	1.050		1.075		1.071	
Target	1.045		1.047		1.054	
Measured	1.034		1.055		1.051	
Ending Gravity	1.007		1.017		1.021	
Extract efficiency, %	68%		73%		72%	
Potential Alcohol, %	wt%	vol%	wt%	vol%	wt%	vol%
Calculated (80%)	3.47%	4.33%	4.52%	5.64%	3.76%	4.70%
Measured	2.84%	3.54%	3.99%	4.99%	3.15%	3.94%
Bottling Date	7/15/94		7/31/94		8/22/94	
Priming Sugar, cups	Light Dry Malt	1	Light Dry Malt	1	Light Dry Malt	1 1/4
Water, cups		2		3		3
Number of Bottles	27		27		55	
Comments						
Brewing	Crushed peaches added at end of boil. An extra 0.25 gallons was discarded.					
Fermentation	Active fermentation within 18 hours. 3-day fermentation.		Active fermentation in 24 hours. 5-day fermentation.		Fermentation beginning at 13 hours. Warm aging (75°F) while on vacation.	
Beer	Light with a slight taste and aroma of peach.		Fairly light and refreshing. Not very much clove taste. Second place in wheat beers at QUAFF picnic.		Quite heavy taste. Pretty good. Second place in amber ales and lagers at QUAFF picnic.	
Source of Recipe	Dave Miller, Brewing the World's Great Beers, page 105 (modified)		Dave Miller, Brewing the World's Great Beers, page 103		Dave Miller, Brewing the World's Great Beers, page 110	



# HOME BREW LOG

## Lorton Brewing Company

BEER STYLE	Porter (All Grain)		Belgian Abbey (All Grain)		Water Vapor Beer (All Grain)	
Brew Date	8/21/94	13	9/3/94	14	10/9/94	15
Primary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Secondary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Malt	British Pale Malt (2-row)	5 lbs	Belgian Pilsner	5 lbs	British Pale Malt (2-row)	4 lbs
	Crystal Malt 90°L	0.5 lbs	Munich Malt	2 lbs	Belgian Caraviene	0.5 lb
	Chocolate Malt	5 oz	Crystal Malt 90°L	0.25 lb	Crystal Malt 40°L	0.5 lb
			Brown sugar	0.75 lb		
Color, SRM						
Protein Rest	30 minutes		30 minutes		30 minutes	
Water, gallons	1.2 gallons		1.5 gallons		1.2 gallons	
Temperature	121°		123°		118°	
Mash	60 minutes		50 minutes		45 minutes	
Water, gallons	1.0 gallon		1.0 gallon		1.0 gallons	
Temperature	147°-154°		150°-156°		150°-156°	
Mashout Temperature						
Sparge Water, gallons						
Boiling Time	90 minutes		60 minutes		75 minutes	
Boiling Hops	Northern Brewer (7.5%)	0.7 oz	Perle (9%)	0.75 oz	Northern Brewer (7.5%)	1 oz
Finishing Hops	Northern Brewer (7.5%)	0.3 oz	Kent Goldings (5%)	0.3 oz	Northern Brewer (7.5%)	1 oz
			Saaz (3.1%) (dry)	0.3 oz		
HBUs	7.5		6.8		7.5	
HBUs (5 gallon basis)	13.4		12.1		13.4	
IBUs						
Yeast	Wyeast British Ale (1098) 1 pack		Wyeast Belgian Abbey (1214) (25 oz starter) 1 pack		Wyeast California Lager (2112) (22 oz starter) 1 pack	
Water/Treatment	1 tsp Irish Moss		1 tsp Irish Moss		1 tsp Irish Moss	
Lock Installed	8/23/94		9/5/94		10/11/94	
Secondary Fermenter	8/25/94		9/9/94		10/14/94	
Original Gravity						
Maximum	1.072		1.099		1.062	
Target	1.052		1.077		1.045	
Measured	1.046		1.066		1.047	
Ending Gravity	1.012		1.010		1.014	
Extract efficiency, %	64%		67%		76%	
Potential Alcohol, %	wt%	vol%	wt%	vol%	wt%	vol%
Calculated (80%)	4.79%	5.99%	7.27%	9.08%	3.74%	4.67%
Measured	3.57%	4.46%	5.88%	7.35%	3.46%	4.33%
Bottling Date	9/5/94		10/8/94		10/29/94	
Priming Sugar, cups	Light Dry Malt	3/4	Light Dry Malt	3/4	Light Dry Malt	3/4
Water, cups	3		2		2	
Number of Bottles	28		26		28	
Comments						
Brewing						
Fermentation	Active fermentation within 12 hours.		Active fermentation within 14 hours.		Active fermentation within 16 hours. Fermentation relatively mild, but quick.	
Beer	Fairly light in body, but considerable bitter (burnt) taste.		Clovey taste, but not as sweet as expected (10/22).		Very good! (11/22)	
Source of Recipe	Terry Foster, Porter, page 105		Pierre Rajotte, Belgian Ale, page 121		Dave Miller, Brewing the World's Great Beers, page 106	

# HOME BREW LOG

## Lorton Brewing Company

BEER STYLE	Belgian Holiday Ale (All Grain)		Classic India Pale Ale (All Grain)		Doppelbock (All Grain)	
Brew Date	10/23/94 16		11/5/94 17		11/25/94 18	
Primary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Secondary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Malt	Pale 2-row Barley Malt 8 lbs		Pale 2-row Barley Malt 6 lbs		Pale 2-row Barley Malt 5 lbs	
	Crystal Malt 60°L 4 oz		Crystal Malt 60°L 2 oz		Belgian Cara-Munich 3 lbs	
	Chocolate Malt 2 oz				Crystal Malt (90°L) 1 lb	
	Orange Honey 12 oz				Chocolate Malt 1.5 oz	
	Brown sugar 1 lb					
Color, SRM						
Protein Rest	60 minutes		30 minutes		30 minutes	
Water, gallons	1.9 gallons		1.25 gallons		2.25 gallons	
Temperature	120°		117°-120°		122°-117°	
Mash	45 minutes		50 minutes		60 minutes	
Water, gallons	1.5 gallons		1.0 gallon		1.75 gallons	
Temperature	145°-152°		148°-152°		148°-152°	
Mashout Temperature						
Sparge Water, gallons						
Boiling Time	90 minutes		70 minutes		90 minutes	
Boiling Hops	Perle (9%) 1 oz		Kent Goldings (5%) 1.5 oz		Tettnanger (4.4%) 0.8 oz	
Finishing Hops	Tettnanger (4%) 0.3 oz		Kent Goldings (5%) 0.75 oz Styrian Goldings (dry) 0.5 oz		Tettnanger (4.4%) 0.2 oz	
HBUs	9.0		7.5		4.4	
HBUs (5 gallon basis)	15.0		12.5		7.3	
IBUs						
Yeast	Wyeast Belgian Abbey (1214) (22 oz starter) 1 pack		Wyeast British Ale (1098) (22 oz starter) 1 pack		Wyeast Munich Lager (2308) (22 oz starter) 1 pack	
Water/Treatment	1.9 gal tap water, 4.5 gal DI water 1 tsp Irish Moss		5 g gypsum (1/2 tsp) 1 tsp Irish Moss		1 tsp Irish Moss	
Lock Installed	10/26/94		11/8/94		12/1/94	
Secondary Fermenter	10/29/94		11/11/94		12/6/94	
Original Gravity						
Maximum	1.126		1.075		1.108	
Target	1.090		1.055		1.074	
Measured	1.101		1.062		1.092	
Ending Gravity	1.015		1.011		1.025	
Extract efficiency, %	80%		83%		85%	
Potential Alcohol, %	wt% vol%		wt% vol%		wt% vol%	
Calculated (80%)	9.01% 11.26%		5.15% 6.43%		6.45% 8.06%	
Measured	9.03% 11.29%		5.36% 6.69%		7.04% 8.79%	
Bottling Date	11/10/94		12/1/94		1/2/95	
Priming Sugar, cups	Light Dry Malt 3/4		Corn Sugar 1/2		Corn Sugar 1/2	
Water, cups	3		1		1	
Number of Bottles	28		28		27	
Comments						
Brewing	1 oz ginger, 2 tsp cinnamon, and 1/2 tsp nutmeg added during boil.				First mash aborted (low starch conversion). Too much Munich? (7 lbs)	
Fermentation	Fermentation began within 24 hours. 6 oz of dry malt extract and 2 cups of water added at start of secondary.		Fermentation began at about 24 hours.		Fermentation began at 12 hours. Cold fermentation (45°-55°). Transferred to secondary too early? (1.044) Long secondary.	
Beer	Very strong, but with very little carbonation.		Very good. Tastes like Sierra Nevada.		Full malty taste, but low on carbonation. (1/22) Third place in bocks in the 1995 AFCHBC. Carbonation increases with time. (4/3) "Great Doppelbock" - Charlie P.	
Source of Recipe	Pierre Rajotte, Belgian Ale, page 124		Terry Foster, Pale Ale, page 116		Darryl Richman, Bock, page 121	

19 batches 1994  
666 batches total  
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# HOME BREW LOG

## Lorton Brewing Company

BEER STYLE	Imperial Oatmeal Stout (All Grain)		Cyser		Bohemian Pilsener (All Grain)	
Brew Date	12/28/94	19	1/2/95	1	1/8/95	2
Primary Fermenter	2.8 gallons		6.5 gallons		2.8 gallons	
Secondary Fermenter	2.8 gallons		5.0 gallons		2.8 gallons	
Malt	British Pale Malt	6.6 lbs	Apple Juice	4 gal	Pale 2-row Barley Malt	5 lbs
	Crystal Malt (60°L)	10 oz	Apple Cider	1 gal	Crystal Malt 20°L	5 oz
	Chocolate Malt	5 oz	Clover Honey	7.5 lb	Cara-Pils Malt	5 oz
	Roasted Barley	2.5 oz				
	Oat Flakes	1 lb				
Color, SRM						
Protein Rest	30 minutes				30 minutes	
Water, gallons	2 gallons				1.25 gallons	
Temperature	123°-118°				122°-120°	
Mash	45 minutes				50 minutes	
Water, gallons	1.5 gallons				1.0 gallons	
Temperature	149°-151°				147°-154°	
Mashout Temperature					170°	
Sparge Water, gallons						
Boiling Time	90 minutes				90 minutes	
Boiling Hops	Northern Brewer (7.5%)	1 oz			Northern Brewer (7.5%)	1 oz
Finishing Hops					Saaz (3.1%) (dry)	1 oz
HBUs	7.5				7.5	
HBUs (5 gallon basis)	12.5				11.4	
IBUs						
Yeast	Wyeast British Ale (1098) 1 pack (22 oz starter)		Red Star Champagne 2 packs (dry)(22 oz starter)		Wyeast Bohemian (2124) 1 pack (22 oz starter)	
Water/Treatment			10 Campden tablets, 5 tsp yeast nutrients, 2 tsp citric acid		5 gallons of distilled water 1 gallon of tap water	
Lock Installed	12/31/94		1/2/95		1/11/95	
Secondary Fermenter	1/4/95		1/23/95		1/16/95	
Original Gravity						
Maximum	1.091		1.078		1.062	
Target	1.083		1.080		1.050	
Measured	1.070		1.071		1.052	
Ending Gravity	1.021		0.999		1.012	
Extract efficiency, %	77%		91%		84%	
Potential Alcohol, %	wt%	vol%	wt%	vol%	wt%	vol%
Calculated (80%)	5.44%	6.80%	6.66%	8.32%	3.95%	4.94%
Measured	5.15%	6.43%	7.56%	9.45%	4.20%	5.25%
Bottling Date	1/14/95		2/8/95		2/2/95	
Priming Sugar, cups	Corn Sugar	1/3	Corn Sugar	3/4	Corn Sugar	1/2
Water, cups	1		2		2	
Number of Bottles	28		53		27	
Comments						
Brewing	A little too much wort (3.5 gallons) caused OG to drop.					
Fermentation	Fermentation within 24 hours.		Fermentation within 24 hours.		Fermentation within 24 hours.	
Beer	Not as burnt-tasting as Sierra Nevada (2/4). Similar to Samuel Adams Cream Stout (3/9).		Drier than mead. Getting more bitter with time (3/96). Ring at the neck.		Very hoppy, not as malty as expected (2/23). Pretty close to Pilsner Urquell (2/26).	
Source of Recipe	Dave Miller, Brewing the World's Great Beers, page 100		Lt. Col. Robert Gayre/Charlie Papazian, Brewing Mead, page 182		David Miller, Continental Pilsener, page 77	

# HOME BREW LOG

## Lorton Brewing Company

BEER STYLE	Belgian Grand Cru (All Grain)		Dunkelweizenbock (All Grain)		Altbier (All Grain)	
Brew Date	1/22/95 3		1/29/95 4		2/4/95 5	
Primary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Secondary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Malt	Belgian Pilsener Malt	6 lbs	Klages 2-row Barley Malt	4 lbs	Klages 2-row Barley Malt	4 lbs
	Crystal Malt 60°L	3 oz	Wheat Malt	1.5 lbs	Wheat Malt	1 lb
	Chocolate Malt	0.25 oz	Crystal Malt 60°L	1 lb	Crystal Malt 40°L	5 oz
	Turbinado Sugar	12 oz	Munich Malt	1 lb	Chocolate Malt	1 oz
			Chocolate Malt	2.5 oz	Flaked Barley	2 oz
			Black Malt	2.5 oz		
Color, SRM						
Protein Rest	40 minutes		30 minutes		30 minutes	
Water, gallons	1.6 gallons		1.75 gallons		1.37 gallons	
Temperature	122°-130°		125°-122°		122°	
Mash	50 minutes		50 minutes		50 minutes	
Water, gallons	1.25 gallons		1.5 gallons		1.2 gallons	
Temperature	150°		152°		152°	
Mashout Temperature	170°		170°		170°	
Sparge Water, gallons						
Boiling Time	60 minutes		90 minutes		60 minutes	
Boiling Hops	Styrian Goldings (5%)	1 oz	Perle (9%)	0.7 oz	Northern Brewer (7.5%)	1 oz
Finishing Hops	E. Kent Goldings (5.7%)	0.5 oz	Hallertauer (7.5%)	0.3 oz		
HBUs	5.0		6.3		7.5	
HBUs (5 gallon basis)	7.6		9.5		11.4	
IBUs						
Yeast	Wyeast Belgian Abbey (1214) (22 oz starter)	1 pack	Wyeast Bavarian Lager (2206) 22 oz starter)	1 pack	Wyeast German Ale (1007) (22 oz starter)	1 pack
Water/Treatment	1 tsp Irish Moss		1 tsp Irish Moss		1 tsp Irish Moss	
Lock Installed	1/26/95		2/5/95		2/8/95	
Secondary Fermenter	1/29/95		2/11/95		2/11/95	
Original Gravity						
Maximum	1.080		1.085		1.061	
Target	1.063		1.068		1.048	
Measured	1.074		1.065		1.051	
Ending Gravity	1.009		1.020		1.015	
Extract efficiency, %	93%		76%		84%	
Potential Alcohol, %	wt%	vol%	wt%	vol%	wt%	vol%
Calculated (80%)	5.78%	7.22%	5.04%	6.30%	3.55%	4.44%
Measured	6.83%	8.53%	4.72%	5.91%	3.78%	4.73%
Bottling Date	2/11/95		2/19/95		2/25/95	
Priming Sugar, cups	Corn Sugar	1/2	Corn Sugar	1/2	Corn Sugar	1/2
Water, cups	Champagne Yeast Primer	2		1		2
Number of Bottles	30		27		28	
Comments						
Brewing						
Fermentation	Starter slow to start (4 mo. yeast). Fermentation within 24 hours. Active fermentation in secondary. Tertiary fermenter (2/4).		Fermentation in 24 hours.		Fermentation in 6 hours.	
Beer	Similar to Trippel (i.e., good).		Better than Nor'wester dunkelweizen.		A little thin, but not too bad.	
Source of Recipe	Pierre Rajotte, Belgian Ale, page 131		Charlie Papazian, The Home Brewer's Companion, page 348		Dave Miller, Brewing the World's Great Beers, page 101	

# HOME BREW LOG

## Lorton Brewing Company

BEER STYLE	Olde Nipplehead Barley Wine (All Grain)		Extra Special Bitter (All Grain)		American Porter (All Grain)	
Brew Date	2/12/95 6		3/5/95 7		3/26/95 8	
Primary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Secondary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Malt	British Pale Malt	10 lbs	British Pale Malt	4.5 lbs	Klages Pale Malt	6 lbs
	Crystal Malt 40°L	10 oz	Crystal Malt 90°L	5 oz	Crystal Malt 90°L	10 oz
	Crystal Malt 60°L	12 oz	Wheat Malt	3 oz	Chocolate Malt	5 oz
	Flaked Barley	2 oz	Flaked Barley	2 oz	Black Malt	1.5 oz
	Turbinado Sugar	1.25 lb			Flaked Barley	1 oz
	Clover Honey	12 oz				
Color, SRM						
Protein Rest	30 minutes		30 minutes		35 minutes	
Water, gallons	2.3 gallons		1.0 gallon		1.75 gallons	
Temperature	120°		122°		122°-115°	
Mash	60 minutes		75 minutes		45 minutes	
Water, gallons	2 gallons		1.0 gallons		1.5 gallons	
Temperature	152°		152°		151°	
Mashout Temperature	170°		170°		170°	
Sparge Water, gallons						
Boiling Time	180 minutes		75 minutes		90 minutes	
Boiling Hops	Northern Brewer (7.5%)	1 oz	E. Kent Goldings (5.7%)	1 oz	Cluster (7%)	1 oz
Finishing Hops	E. Kent Goldings (5.7%)	1 oz	E. Kent Goldings (5.7%)	0.5 oz	Cascade	0.25 oz
					Kent Goldings	0.3 oz
HBU's	13.2		5.7		7.0	
HBU's (5 gallon basis)	20.0		8.6		10.6	
IBU's						
Yeast	Wyeast British Ale (1098)	1 pack	Wyeast British Ale (1098)	1 pack	Wyeast British Ale (1098)	1 pack
	(22 oz starter),	1 pack	(22 oz starter)		(22 oz starter)	
	Champagne (secondary)					
Water/Treatment	1 tsp Irish Moss		1 tsp Irish Moss		1 tsp Irish Moss	
Lock Installed	2/15/95		3/9/95		3/30/95	
Secondary Fermenter	2/19/95		3/16/95		4/1/95	
Original Gravity						
Maximum	1.155		1.059		1.077	
Target	1.120		1.047		1.060	
Measured	1.126		1.049		1.064	
Ending Gravity	1.030		1.014		1.017	
Extract efficiency, %	81%		83%		83%	
Potential Alcohol, %	wt%	vol%	wt%	vol%	wt%	vol%
Calculated (80%)	9.87%	12.34%	3.49%	4.36%	4.68%	5.85%
Measured	10.08%	12.60%	3.67%	4.59%	4.94%	6.17%
Bottling Date	3/25/95		3/25/95		4/14/95	
Priming Sugar, cups	Corn Sugar	1/2	Corn Sugar	1/2	Corn Sugar	1/2
Water, cups	1		1		2	
Number of Bottles	28		28		30	
Comments						
Brewing	Mash split into two batches.		Mash a little slow to convert.		Flaked barley added after starch conversion.	
Fermentation	Fermentation within 12 hours. 1.056 into secondary. Champagne yeast added for secondary.		Fermentation slow to start (48 hours), and relatively mild. Yeast floated to top at four days.		Fermentation within 24 hours.	
Beer	Very strong and malty. (4/29) Second place in barley wines at QUAFF Oktoberfest '95. First place in barley wines in 1996 AFCHBC.		Similar to Redhook ESB.		Good! Best porter to date. Have to do this one again!	
Source of Recipe	Dave Miller, Brewing the World's Great Beers, page 100 (modified)		Terry Foster, Pale Ale, page 114 (modified)		Terry Foster, Porter, page 106	

# HOME BREW LOG

## Lorton Brewing Company

BEER STYLE	Weizen (Belgian White) (All Grain)		Weizen (Weihenstephan) (All Grain)		Weizen (Bavarian Wheat) (All Grain)	
Brew Date	4/8/95	9	4/15/95	10	4/29/95	11
Primary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Secondary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Malt	Klages Pale Malt	2 lbs	Klages Pale Malt	2 lbs	Klages Pale Malt	2 lbs
	Wheat Malt	4 lbs	Wheat Malt	4 lbs	Wheat Malt	4 lbs
Color, SRM						
Protein Rest	30 minutes		30 minutes		30 minutes	
Water, gallons	1.35 gallons		1.35 gallons		1.35 gallons	
Temperature	122°-125°		122°		122°	
Mash	60 minutes		60 minutes		60 minutes	
Water, gallons	1.0 gallons		1.0 gallons		1.0 gallons	
Temperature	150°-151°		148°-152°		150°-152°	
Mashout Temperature	170°		170°		170°	
Sparge Water, gallons						
Boiling Time	100 minutes		100 minutes		100 minutes	
Boiling Hops	Tettnanger (4.4%)	1 oz	Tettnanger (4.4%)	1 oz	Tettnanger (4.4%)	1 oz
Finishing Hops						
HBUs	4.4		4.4		4.4	
HBUs (5 gallon basis)	6.7		6.7		6.7	
IBUs						
Yeast	Wyeast Belgian White (3944) (22 oz starter)	1 pack	Wyeast Weihenstephan (3068) (22 oz starter)	1 pack	Wyeast Bavarian (3056) (22 oz starter)	1 pack
Water/Treatment	1 tsp Irish Moss		1 tsp Irish Moss		1 tsp Irish Moss	
Lock Installed	4/11/95		4/19/95		5/2/95	
Secondary Fermenter	4/15/95		4/22/95		5/7/95	
Original Gravity						
Maximum	1.068		1.068		1.068	
Target	1.055		1.055		1.055	
Measured	1.056		1.050		1.055	
Ending Gravity	1.017		1.013		1.015	
Extract efficiency, %	82%		74%		81%	
Potential Alcohol, %	wt%	vol%	wt%	vol%	wt%	vol%
Calculated (80%)	3.93%	4.91%	4.35%	5.43%	4.14%	5.17%
Measured	4.10%	5.12%	3.89%	4.86%	4.20%	5.25%
Bottling Date	4/28/95		5/5/95		5/19/95	
Priming Sugar, cups	Corn Sugar	1/2	Corn Sugar	1/2	Corn Sugar	1/2
Water, cups	2		2		2	
Number of Bottles	27		27		29	
Comments						
Brewing	Warmer protein rest. Mash for 50 minutes, mash out for 10 minutes.		Extraction not as high as previous wheat beer.			
Fermentation	Fermentation within 16 hours. Continual blow-off of yeast in secondary.		Fermentation within 16 hours.		Fermentation within 16 hours.	
Beer	Good wheat beer. Characteristic Belgian yeast aroma.		Beer very clear at bottling. German-style taste.		Similar in taste to Weihenstephan. (5/20) Second place in wheat beers at QUAFF Oktoberfest '95.	
Source of Recipe	Dave Miller, Brewing the World's Great Beers, page 103; Eric Warner, German Wheat Beer, page 105		Dave Miller, Brewing the World's Great Beers, page 103; Eric Warner, German Wheat Beer, page 105		Dave Miller, Brewing the World's Great Beers, page 103; Eric Warner, German Wheat Beer, page 105	

# HOME BREW LOG

## Lorton Brewing Company

BEER STYLE	Brussels Stout (All Grain)		Irish Stout (All Grain)		Scotch Ale (All Grain)	
Brew Date	5/20/95	12	5/28/95	13	6/18/95	14
Primary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Secondary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Malt	British Pale Malt	4.5 lbs	British Pale Malt	4.5 lbs	British Pale Malt	8 lbs
	Roasted Barley	8 oz	Roasted Barley	8 oz	Roasted Barley	2 oz
	Flaked Barley	8 oz	Flaked Barley	8 oz	Flaked Barley	2 oz
Color, SRM						
Protein Rest	40 minutes		40 minutes		30 minutes	
Water, gallons	1.38 gallons		1.38 gallons		1.65 gallons	
Temperature	122°		120°-122°		120°-122°	
Mash	60 minutes		60 minutes		50 minutes	
Water, gallons	1.2 gallons		1.2 gallons		1.3 gallons	
Temperature	145°-155°		145°-155°		145°-155°	
Mashout Temperature	170°		170°		170°	
Sparge Water, gallons						
Boiling Time	80 minutes		80 minutes		60 minutes	
Boiling Hops	Northern Brewer (7.5%)	1 oz	Northern Brewer (7.5%)	1 oz	E. Kent Goldings (5.7%)	1 oz
Finishing Hops						
HBUs	7.5		7.5		5.7	
HBUs (5 gallon basis)	11.4		11.4		8.6	
IBUs						
Yeast	Wyeast Belgian Abbey (1214) (22 oz starter)	1 pack	Wyeast Irish Ale (1084) (22 oz starter)	1 pack	Wyeast Scottish Ale (1728) (22 oz starter)	1 pack
Water/Treatment	1 tsp Irish Moss		1 tsp Irish Moss		1 tsp Irish Moss	
Lock Installed	5/24/95		6/1/95		6/22/95	
Secondary Fermenter	5/27/95		6/4/95		7/1/95	
Original Gravity						
Maximum	1.060		1.060		1.094	
Target	1.048		1.048		1.075	
Measured	1.051		1.053		1.073	
Ending Gravity	1.010		1.021		1.016	
Extract efficiency, %	85%		88%		78%	
Potential Alcohol, %	wt%	vol%	wt%	vol%	wt%	vol%
Calculated (80%)	3.99%	4.99%	2.84%	3.54%	6.22%	7.77%
Measured	4.30%	5.38%	3.36%	4.20%	5.98%	7.48%
Bottling Date	6/9/95		6/17/95		7/16/95	
Priming Sugar, cups	Corn Sugar	1/2	Corn Sugar	1/2	Corn Sugar	1/2
Water, cups	2		2		2	
Number of Bottles	29		29		28	
Comments						
Brewing	One third of mash with flaked barley. Rest of mash with pale malt and roasted barley.		One third of mash with flaked barley. Rest of mash with pale malt and roasted barley.			
Fermentation	Fermentation within 16 hours.		Fermentation within 6 hours!		Fermentation within 24 hours. Long primary fermentation.	
Beer	Dry, but with clovey taste.		More like a regular stout, but still rather dry. Third place in stouts and porters at QUAFF Oktoberfest '95.		High diacetyl or DMS?	
Source of Recipe	Dave Miller, Brewing the World's Great Beers, page 98		Dave Miller, Brewing the World's Great Beers, page 98		Gregory Noonan, Scotch Ale, page 115	

# HOME BREW LOG

## Lorton Brewing Company

BEER STYLE	American Blonde Ale (All Grain)		Belgian Tripel (All Grain)		Nut Brown Ale (All Grain)	
Brew Date	7/1/95	15	7/22/95	16	8/12/95	17
Primary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Secondary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Malt	Klages 2-row Barley Malt	6 lbs	Belgian Pilsener	9 lbs	Klages 2-row Barley Malt	5 lbs
	Flaked Barley	2 oz	Corn Sugar	1 lb	Crystal Malt (90°L)	1 lb
					Chocolate Malt	2 oz
					Roasted Barley	2 oz
Color, SRM						
Protein Rest	30 minutes		30 minutes		30 minutes	
Water, gallons	1.38 gallons		1.8 gallons		1.5 gallons	
Temperature	120°-122°		125°		118°-121°	
Mash	45 minutes		70 minutes		60 minutes	
Water, gallons	1.3 gallons		1.5 gallons		1.25 gallons	
Temperature	146°-150°		147°-155°		145°-152°	
Mashout Temperature	170°		170°		170°	
Sparge Water, gallons						
Boiling Time	60 minutes		60 minutes		60 minutes	
Boiling Hops	Cluster (7%)	0.7 oz	Hallertauer (3.1%)	1.5 oz	Kent Goldings (5.7%)	1 oz
			Saaz (2.9%)	0.5 oz	Cascade (5.7%)	0.5 oz
Finishing Hops	Cascade (5.7%)	0.3 oz	Saaz (2.9%)	0.5 oz	Cascade (5.7%)	0.5 oz
HBUs	7.0		6.1		8.6	
HBUs (5 gallon basis)	10.6		9.2		13.0	
IBUs						
Yeast	Wyeast American Ale (1056) (22 oz starter)	1 pack	Wyeast Belgian Abbey (1214) (22 oz starter)	1 pack	Wyeast London Ale (1028) (22 oz starter)	1 pack
Water/Treatment	1 tsp Irish Moss		3.5 gallons DI water, 1.7 gallons tap water, 1 tsp Irish Moss		1 tsp Irish Moss	
Lock Installed	7/6/95		7/27/95		8/15/95	
Secondary Fermenter	7/9/95		7/31/95		8/17/95	
Original Gravity						
Maximum	1.068		1.112		1.068	
Target	1.055		1.090		1.055	
Measured	1.059		1.093		1.057	
Ending Gravity	1.014		1.015		1.012	
Extract efficiency, %	87%		83%		84%	
Potential Alcohol, %	wt%	vol%	wt%	vol%	wt%	vol%
Calculated (80%)	4.24%	5.30%	7.83%	9.79%	4.45%	5.57%
Measured	4.72%	5.91%	8.19%	10.24%	4.72%	5.91%
Bottling Date	7/23/95		8/11/95		9/3/95	
Priming Sugar, cups	Corn Sugar	1/2	Corn Sugar	1/2	Corn Sugar	1/2
Water, cups	2		2		2	
Number of Bottles	28		29		30	
Comments						
Brewing						
Fermentation	Fermentation within 24 hours.		Fermentation within 18 hours.		Fermentation active in 10 hours. Very active fermentation.	
Beer	Very refreshing beer (7/22). One of our favorite beers (9/12). Third place in light ales at QUAFF Oktoberfest '95.		A little sour (9/2).		Better than Newcastle Brown Ale! First place in dark ales at QUAFF Oktoberfest '95. Second place in brown ales in 1996 AFCHBC. Some bottles flat!	
Source of Recipe	Custom recipe.		Pierre Rajotte, Belgian Ale, page 123		Charlie Papazian, The Home Brewer's Companion, page 287 (modified)	



# HOME BREW LOG

## Lorton Brewing Company

BEER STYLE	Blackberry Wheat (All Grain)		Ordinary Pale Ale (All Grain)		Blonde Ale (All Grain)	
Brew Date	8/19/95 18		9/4/95 19		10/1/95 20	
Primary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Secondary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Malt	Klages 2-row Barley Malt 3 lbs Wheat Malt 3 lbs		British Pale Malt 5 lbs 90°L Crystal Malt 5 oz		Klages 2-row Barley Malt 6 lbs Flaked Barley 2 oz	
Color, SRM						
Protein Rest	30 minutes		30 minutes		30 minutes	
Water, gallons	1.35 gallons		1.18 gallons		1.38 gallons	
Temperature	122°		120°-122°		122°	
Mash	45 minutes		25 minutes		60 minutes	
Water, gallons	1.0 gallons		1.0 gallons		1.0 gallons	
Temperature	148°-152°		148°-153°		145°-152°	
Mashout Temperature	170°		170°		170°	
Sparge Water, gallons	2.35 gallons		2.5 gallons		2.35 gallons	
Boiling Time	60 minutes		75 minutes		60 minutes	
Boiling Hops	Saaz (3.1%) 0.5 oz		Kent Goldings (5.0%) 1.7 oz		Cluster (7%) 0.7 oz	
Finishing Hops	Saaz (3.1%) 0.5 oz		Kent Goldings (5.0%) 0.3 oz		Cascade (5.7%) 0.3 oz	
HBUs	1.6		8.5		7.0	
HBUs (5 gallon basis)	2.3		12.9		10.6	
IBUs						
Yeast	Wyeast Bavarian Wheat 1 pack (3056) (22 oz starter)		Wyeast London Ale 1 pack (1028) (22 oz starter)		Wyeast American Ale 1 pack (1056) (22 oz starter)	
Water/Treatment	1 tsp Irish Moss		1 tsp Irish Moss		1 tsp Irish Moss	
Lock Installed	8/22/95		9/6/95		10/4/95	
Secondary Fermenter	8/26/95		9/10/95		10/8/95	
Original Gravity						
Maximum	1.068		1.061		1.068	
Target	1.055		1.048		1.055	
Measured	1.052		1.052		1.058	
Ending Gravity	1.015		1.012		1.012	
Extract efficiency, %	76%		85%		85%	
Potential Alcohol, %	wt% vol%		wt% vol%		wt% vol%	
Calculated (80%)	4.14% 5.17%		3.86% 4.83%		4.45% 5.57%	
Measured	3.89% 4.86%		4.20% 5.25%		4.83% 6.04%	
Bottling Date	9/10/95		9/27/95		10/20/95	
Priming Sugar, cups	Corn Sugar 1/2 cup, Lactose 2 oz		Corn Sugar 1/2		Corn Sugar 1/2	
Water, cups	Water 4		2		2	
Number of Bottles	30		28		27	
Comments						
Brewing						
Fermentation	Fermentation within 16 hours.		Fermentation within 3 hours!		Fermentation within 16 hours.	
Beer	Blackberry taste not very evident. Otherwise, a refreshing beer. (9/29)		Good Beer!		Same as 7/1/95 Blonde Ale.	
Source of Recipe	Custom recipe.		Terry Foster, Pale Ale, page 110		Custom recipe (rerun of 7/1/95 Blonde Ale).	

# HOME BREW LOG

## Lorton Brewing Company

23 batches 1995  
84 batches total  
74

BEER STYLE	Doppelbock (All Grain)		Bohemian Pilsener (All Grain)		India Pale Ale (All Grain)	
Brew Date	11/12/95	21	11/24/95	22	12/31/95	23
Primary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Secondary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Malt	Klages 2-row Barley Malt	5 lbs	German Pilsener Malt	5 lbs	British Pale Malt	6.5 lbs
	Munich Malt	3 lbs	Crystal Malt 20°L	5 oz	Crystal Malt 60°L	4 oz
	90°L Crystal Malt	1.25 lbs	Cara-Pils Malt	5 oz	Barley Flakes	2 oz
	Chocolate Malt	2 oz				
Color, SRM						
Protein Rest	30 minutes		30 minutes		40 minutes	
Water, gallons	2.1 gallons		1.25 gallons		1.70 gallons	
Temperature	116°-120°		122°-120°		115°-125°	
Mash	50 minutes		75 minutes		45 minutes	
Water, gallons	1.5 gallons		1.0 gallons		1.35 gallons	
Temperature	147°-153°		145°-152°		148°-151°	
Mashout Temperature	170°		170°		170°	
Sparge Water, gallons	2.0 gallons		2.4 gallons		1.75 gallons	
Boiling Time	90 minutes		60 minutes		75 minutes	
Boiling Hops	Tettnanger (4.4%)	0.8 oz	Saaz (2.5%) (boiling)	1 oz	Kent Goldings (5.0%)	2.25 oz
			Saaz (2.5%) (flavor)	1 oz		
Finishing Hops	Tettnanger (4.4%)	0.2 oz	Saaz (2.5%) (dry)	1 oz	Kent Goldings (5.0%)	0.75 oz
HBU's	4.4		5.0		11.3	
HBU's (5 gallon basis)	6.7		7.6		17.0	
IBUs						
Yeast	Wyeast Bohemian Lager (2124) (22 oz starter)	1 pack	Wyeast Bohemian (2124) (22 oz starter)	1 pack	Wyeast London Ale (1028) (22 oz starter)	1 pack
Water/Treatment	1 tsp Irish Moss		4 gal of distilled water, 3/4 gal of tap water, 1 tsp Irish Moss		1 tsp gypsum, 1 tsp Irish Moss	
Lock Installed	11/16/95		11/28/95		1/4/96	
Secondary Fermenter	11/23/95		12/3/95		1/7/96	
Original Gravity						
Maximum	1.101		1.062		1.079	
Target	1.081		1.050		1.063	
Measured	1.074		1.052		1.065	
Ending Gravity	1.020		1.010		1.014	
Extract efficiency, %	73%		84%		82%	
Potential Alcohol, %	wt%	vol%	wt%	vol%	wt%	vol%
Calculated (80%)	6.38%	7.98%	4.16%	5.20%	5.17%	6.46%
Measured	5.67%	7.09%	4.41%	5.51%	5.35%	6.69%
Bottling Date	12/10/95		12/21/95		1/21/96	
Priming Sugar, cups	Corn Sugar	1/2	Corn Sugar	1/2	Corn sugar	1/2
Water, cups	2		2		2	
Number of Bottles	30		28		28	
Comments						
Brewing						
Fermentation	Fermentation within 24 hours.		Fermentation within 24 hours. Dry hops taken out after one week.		Fermentation within 18 hours.	
Beer	Large bottles a little flat (12/31). Small bottles are good.		Good pilsener. (1/11) Too much dry hop character.		DMS? Not much of a hoppy flavor. Not very close to an IPA.	
Source of Recipe	Darryl Richman, Bock, page 121. Rerun of 11/25/94.		David Miller, Continental Pilsener, page 77		Terry Foster, Pale Ale, page 116	

## HOMEBREW LOG

## Lorton Brewing Company

BEER STYLE	Berliner Weisse (All Grain)		Strong Porter (All Grain)		Dry Stout (All Grain)	
Brewing Date	1/6/96 1		1/13/96 2		2/3/96 3	
Bottling Date	1/26/96		2/2/96		2/27/96	
Primary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Secondary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Malt	Klages 2-Row Barley Malt 2 lbs		British Pale Malt 6.5 lbs		British Pale Malt 5 lb	
	Wheat Malt 2 lbs		Crystal Malt 60°L 1 lb		Roasted Barley 12 oz	
			Chocolate Malt 8 oz		Barley Flakes 12 oz	
			Barley Flakes 2 oz			
Color, SRM	3.6		27		26	
Protein Rest	30 minutes		45 minutes		40 minutes	
Water, gallons	1.0 gallon		1.8 gallons		1.63 gallons	
Temperature	115°-125°		118°-122°		120°-124°	
Mash	30 minutes		45 minutes		45 minutes	
Water, gallons	0.75 gallons		1.5 gallons		1.35 gallons	
Temperature	148°-156°		150°		146°-150°	
Mashout Temperature	170°				170°	
Sparge Water, gallons	3 gallons		1.7 gallons		1.8 gallons	
Boiling Time	90 minutes		60 minutes		60 minutes	
Boiling Hops	Perle Hops 0.12 oz		Kent Goldings (5.7%) 2.25 oz		Kent Goldings (5.7%) 1.5 oz	
Finishing Hops			Kent Goldings (5.7%) 0.75 oz			
HBUs	0.7		12.8		8.6	
HBUs (5 gallon basis)	1.0		19.4		13.0	
IBUs						
Yeast	Wyeast Weihenstephan 1 pack		Wyeast Irish Ale (1084) 1 pack		Wyeast Irish Ale (1084) 1 pack	
	Wheat (3068) (22 oz starter)		(22 oz starter)		(22 oz starter)	
Water/Treatment	1 tsp Irish Moss		1 tsp Irish Moss		1 tsp Irish Moss	
Lock Installed	1/12/96		1/17/96		2/6/96	
Secondary Fermenter	1/13/96		1/21/96		2/10/96	
Original Gravity						
Maximum	1.041		1.090		1.071	
Target	1.032		1.072		1.056	
Measured	1.033		1.071		1.053	
Primary Gravity						
Ending Gravity	1.009		1.023		1.016	
Extract efficiency, %	80%		79%		75%	
Apparent Attenuation	73%		68%		70%	
Potential Alcohol, %	wt% 2.52%	vol% 3.15%	wt% 5.04%	vol% 6.30%	wt% 3.88%	vol% 4.86%
Priming Sugar, cups	Refrigerated wort 40 oz		Corn sugar 1/2		Corn sugar 1/2	
Water, cups			2		2	
Number of Bottles	31		28		28	
Comments						
Brewing						
Fermentation	Fermentation started at about 24 hours. Beer primed with 40 oz of wort saved from brewing and refrigerated.		Fermentation started at about 24 hours.		Fermentation started within 16 hours.	
Beer	Light, yet very refreshing. Not sour enough, though. Third place in wheat beers in 1996 AFCHBC.		Too strong and malty for a porter?		Pretty good (quite dry).	
Source of Recipe	Eric Warner, German Wheat Beer, page 107		Terry Foster, Porter, page 110		Charlie Papazian, The New Complete Joy of Home Brewing, page 315	

# HOME BREW LOG

## Lorton Brewing Company

BEER STYLE	California Common Beer (All Grain)		Barley Wine (All Grain)		Tripel (All Grain)	
Brewing Date	3/10/96 4		3/17/96 5		3/30/96 6	
Bottling Date			4/19/96		4/19/96	
Primary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Secondary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Malt	Klages 2-row Barley Malt 5 lbs		Klages 2-row Barley Malt 8.5 lbs		Belgian Pilsener Malt 8 lbs	
	Belgian Caravienne 8 oz		Crystal Malt 120°L 1 lb		Candi Sugar 1 lb	
	Crystal Malt 60°L 8 oz		Dark Brown Sugar 1 lb		Flaked Barley 4 oz	
			Clover Honey 12 oz			
			Barley Flakes 4 oz			
Color, SRM	8		16		4.5	
Protein Rest	30 minutes		30 minutes		30 minutes	
Water, gallons	1.5 gallons		2.12 gallons		1.5 gallons	
Temperature	115°-120°		125°		120°-125°	
Mash	50 minutes		45 minutes		60 minutes	
Water, gallons	1.25 gallons		1.75 gallons		1.5 gallons	
Temperature	145°-150°		148°-152°		148°-152°	
Mashout Temperature	170°		170°		170°	
Sparge Water, gallons	2.0 gallons		2.0 gallons		2.1 gallons	
Boiling Time	60 minutes		135 minutes		60 minutes	
Boiling Hops	Cluster (7.0%) 1 oz		Kent Goldings (5.7%) 1.5 oz		Hallertau (3.6%) 1 oz	
	Cascade (5.7%) 0.5 oz		Fuggles (4.2%) 1.5 oz		Kent Goldings (5.2%) 0.3 oz	
Finishing Hops	Cascade (5.7%) 0.5 oz		Kent Goldings (5.7%) 0.5 oz		Saaz (2.5%) 0.5 oz	
			Fuggles (4.2%) 0.5 oz			
HBUs	9.9		14.9		5.2	
HBUs (5 gallon basis)	14.9		22.5		7.8	
IBUs						
Yeast	Wyeast California Lager 1 pack (2112) (22 oz starter)		Wyeast Irish Ale (1084) 1 pack (22 oz starter) 1 pack Champagne Yeast (dry)		Wyeast Belgian Abbey 1 pack (1214) (22 oz starter)	
Water/Treatment			1 tsp Irish Moss		4 gallons DI, 1 gallon tap water 1/2 tsp gypsum, 1 tsp Irish Moss	
Lock Installed	3/14/96		3/21/96		4/3/96	
Secondary Fermenter			3/24/96		4/6/96	
Original Gravity						
Maximum	1.067		1.129		1.106	
Target	1.053		1.103		1.085	
Measured	1.052		1.108		1.090	
Primary Gravity						
Ending Gravity	1.020		1.025		1.015	
Extract efficiency, %	78%		84%		85%	
Apparent Attenuation	62%		77%		83%	
Potential Alcohol, %	wt% 3.36%	vol% 4.20%	wt% 8.72%	vol% 10.89%	wt% 7.88%	vol% 9.84%
Priming Sugar, cups			Corn sugar 5/8		Corn sugar 5/8	
Water, cups			2		2	
Number of Bottles			29		28	
Comments						
Brewing			Bittering hops added at 75, 60, and 45 minutes.		Bittering hops added at 50, 40, and 30 minutes.	
Fermentation	Fermentation started within 16 hours.		Fermentation started within 16 hours. 1.051 after primary. Champagne yeast added for secondary.		Fermentation active within 20 hours. Still active at transfer to secondary.	
Beer	BATCH ABORTED AFTER PRIMARY! Strong solvent taste and DMS (?) odor noted during transfer from primary to secondary.		Light-struck before bottling? Solvent taste on bottling? Diacetyl ? (5/24). White Ribbon at '97 Del Mar Fair.		Light-struck before bottling? Cloudy (hazy), but very good (5/21). First in Belgian and French Ales, and Sweepstakes winner at 1996 Del Mar Fair.	
Source of Recipe	Dave Miller, Brewing the World's Great Beers, page 106		Dave Miller, Brewing the World's Great Beers, page 100 (modified)		Pierre Rajotte, Belgian Ale, page 123	

## HOMEBREW LOG

## Lorton Brewing Company

BEER STYLE	Nut Brown Ale (All Grain)		India Pale Ale (All Grain)		Carlsbad Amber Ale #1 (All Grain)	
Brewing Date	4/13/96 7		4/20/96 8		5/25/96 9	
Bottling Date	5/6/96		5/8/96		6/19/96	
Primary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Secondary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Malt	British Pale Malt	5 lbs	British Pale Malt	6 lbs	Klages 2-row Barley Malt	5 lbs
	Crystal Malt (90°L)	1 lb	Crystal Malt 60°L	4 oz	Crystal Malt 60°L	8 oz
	Chocolate Malt	2 oz	Barley Flakes	4 oz	Cara-Pils Malt	8 oz
	Roasted Barley	2 oz			Barley Flakes	4 oz
	Flaked Barley	2 oz				
Color, SRM	22		6.4		7	
Protein Rest			25 minutes		30 minutes	
Water, gallons			1.3 gallons		1.4 gallons	
Temperature			120°-124°		120°-122°	
Mash	60 minutes		60 minutes		60 minutes	
Water, gallons	2 gallons		1.0 gallon		1.0 gallon	
Temperature	148°-154°		150°-158°		150°-154°	
Mashout Temperature	170°		170°		170°	
Sparge Water, gallons	3 gallons		2.5 gallons		2.75 gallons	
Boiling Time	60 minutes		60 minutes		60 minutes	
Boiling Hops	Kent Goldings (5.7%)	1 oz	Kent Goldings (5.0%)	1.5 oz	Centennial (10.3%)	1 oz
	Cascade (5.7%)	0.5 oz	Fuggles (4.2%)	0.5 oz		
Finishing Hops	Cascade (5.7%)	0.5 oz	Kent Goldings (5.0%)	0.5 oz	Cascade (4.1%)	1 oz
			Fuggle (4.2%)	0.5 oz		
			Kent Goldings (5.0%)(dry)	0.5 oz		
HBUs	8.6		9.9		10.3	
HBUs (5 gallon basis)	13.0		15.0		14.7	
IBUs						
Yeast	Wyeast London Ale (1028)	1 pack (22 oz starter)	Wyeast British Ale (1098)	1 pack (22 oz starter)	Wyeast American Ale (1056)	1 pack (22 oz starter)
Water/Treatment	2.5 gallons DI, 2.5 gallons tap water		2.5 gallons DI, 2.3 gallons tap water 1 tsp gypsum, 1 tsp Irish Moss		2.5 gal DI, 2.5 gal tap water 1 tsp gypsum, 1 tsp Irish Moss	
Lock Installed	4/15/96		4/26/96		6/1/96	
Secondary Fermenter	4/17/96		4/28/96		6/1/96	
Original Gravity						
Maximum	1.071		1.074		1.065	
Target	1.057		1.059		1.052	
Measured	1.049		1.052		1.052	
Primary Gravity						
Ending Gravity	1.016		1.016		1.013	
Extract efficiency, %	69%		70%		80%	
Apparent Attenuation	67%		69%		75%	
Potential Alcohol, %	wt%	vol%	wt%	vol%	wt%	vol%
	3.46%	4.33%	3.78%	4.73%	4.10%	5.12%
Priming Sugar, cups	Corn sugar 1/2		Corn sugar 1/2		Light Dry Malt 1/2	
Water, cups	2		2		2	
Number of Bottles	28		27		28	
Comments						
Brewing	Single infusion mash.		Tap water used for protein rest. Remaining tap, DI, and gypsum mixed for mashing, sparging.		Centennial hops at 45 minutes. Used kettle as a whirlpool.	
Fermentation	Fermentation active within 18 hours. Complete by 3 days. Long secondary (19 days).		Fermentation active at 40 hours. No wort or foam blown off. Lots of yeast carried into secondary.		Fermentation active within 18 hours. Low priming sugar used.	
Beer	Good beer, with slightly acidic aftertaste (5/25).		OK, but not really like an IPA.		Somewhat undercarbonated, but really good (7/6).	
Source of Recipe	Charlie Papazian, The Home Brewer's Companion, page 287 (modified)		Terry Foster, Pale Ale, page 116		Modified from American Pale Ale recipe, Dave Miller's Homebrewing Guide, page 318	

## HOMEBREW LOG

## Lorton Brewing Company

BEER STYLE	Carlsbad Amber Ale #2 (All Grain)		Mead #4 (Still and Sparkling Metheglin)		Münchner Weizen (All Grain)	
Brewing Date	7/7/96	10	7/21/96	11	7/28/96	12
Bottling Date	7/26/96		12/8/96		8/11/96	
Primary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Secondary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Malt	Klages 2-row Barley Malt	5 lbs	Mountain Flower Honey	8 lbs	German Pilsner Malt	2 lbs
	Crystal Malt 60°L	1 lb	Clover Honey	2 lbs	Wheat Malt	5 lbs
	Cara-Pils Malt	8 oz	Ginger	1 oz	Barley Flakes	4 oz
	Barley Flakes	4 oz	Cinnamon	1 stick		
Color, SRM	9.7				4.1	
Protein Rest	15 minutes				15, 90 minutes	
Water, gallons	1.5 gallons				2.3 gallons	
Temperature	118°-120°				121°-122°	
Mash	60 minutes				60 minutes	
Water, gallons	1.0 gallon				1.0 gallon (thick mash)	
Temperature	154°-156°				147°, 160°	
Mashout Temperature	170°				170°	
Sparge Water, gallons	2.5 gallons				3.5 gallons	
Boiling Time	60 minutes		20 minutes		75 minutes	
Boiling Hops	Centennial (10.3%)	1 oz			Hallertauer (3.6%)	0.5 oz
Finishing Hops	Cascade (4.1%)	1 oz			Hallertauer (3.6%)	0.17 oz
HBUs	10.3				2.4	
HBUs (5 gallon basis)	13.6				3.0	
IBUs	60				10	
Yeast	Wyeast American Ale (1056) (22 oz starter)	1 pack	Wyeast Sweet Mead (3184) Wyeast Pasteur Champagne (3021) (with 22 oz starters)	1 pack 1 pack	Wyeast Weihenstephan (3068) (22 oz starter) Bavarian Lager (2206)	1 pack ----- 1 pack
Water/Treatment	2.5 gal DI, 3 gal tap water 1 tsp gypsum, 1 tsp Irish Moss		2.0 gal DI, 1 gal tap, 1 tsp citric acid 2 tsp yeast nutrient		3.5 gal DI, 2.2 gal tap water 1 tsp Irish Moss	
Lock Installed	not used		7/21/96		7/31/96	
Secondary Fermenter	7/14/96		8/27/96		8/1/96	
Original Gravity						
Maximum	1.064		1.114		1.067	
Target	1.051		1.114		1.054	
Measured	1.052		1.136		1.055	
Primary Gravity						
Ending Gravity	1.018		1.036		1.014	
Extract efficiency, %	81%				82%	
Apparent Attenuation	65%		74%		75%	
Potential Alcohol, %	wt%	vol%	wt%	vol%	wt%	vol%
	3.57%	4.46%	10.50%	13.13%	4.30%	5.38%
Priming Sugar, cups	Corn sugar		Honey		Refrigerated wort	
Water, cups	1/2		1/6		34 oz	
Number of Bottles	2		1			
	28		18 (still), 13 (sparkling)		29	
Comments						
Brewing	Higher mash temperature (155°F).				Single decoction following protein rest. Mash schedule on page 22a.	
Fermentation	Fermentation very active after 24 hours.		Fermentation active at 3 days. Champagne yeast added at secondary (8/27). More yeast nutrient on 10/6.		Fermentation within 12 hours. Bavarian Lager yeast added at bottling.	
Beer	Better version than Amber Ale #1.		18 bottles still (OG 1.136, FG 1.036), 13 bottles sparkling (OG 1.091, FG, 1.024, 8.8% vol alcohol). Sparkling thrown out (following several explosions).		Good, but somewhat understated Weihenstephan yeast flavor.	
Source of Recipe	Modified from American Pale Ale recipe, Dave Miller's Homebrewing Guide, page 318		Charlie Papazian, The New Complete Joy of Home Brewing, page 345 (modified)		Eric Warner, German Wheat Beer, page 105	

# HOME BREW LOG

## Lorton Brewing Company

BEER STYLE	Belgian Barley Wine (All Grain)		QUAFF Picnic Salson (All Grain)		Vanilla Framboise Lambic (All Grain)	
Brewing Date	8/4/96 13		8/18/96 14		8/25/96 15	
Bottling Date			9/1/96		9/13/96	
Primary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Secondary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Malt	Belgian Pilsener Malt	10 lbs	Belgian Pilsener Malt	5 lbs	Klages Malt	3.5 lbs
	Crystal Malt 120°L	8 oz	Wheat Malt	6 oz	Wheat Flakes	2 lbs
	Chocolate Malt	1 oz	Crystal Malt 120°L	4 oz	Crystal Malt 60°L	12 oz
	Dark Candi Sugar	1 lb	Chocolate Malt	1 oz	Frozen Raspberries	30 oz
	Barley Flakes	4 oz	Amber Candi Sugar	6 oz	Raspberry Concentrate	12 oz
			Barley Flakes	4 oz	Vanilla extract	1 oz
Color, SRM			11			
Protein Rest	30 minutes		15 minutes		15 minutes	
Water, gallons	2.4 gallons		2.3 gallons		0.9 gallons	
Temperature	124°-125°		118°-120°		122°-124°	
Mash	45 minutes		70 minutes		60 minutes	
Water, gallons	1.9 gallons		1.0 gallons		0.4 gallons	
Temperature	151°-155°		148°-150°		140°-158°	
Mashout Temperature	170°		170°		170°	
Sparge Water, gallons	1.7 gallons		2.7 gallons		2.8 gallons	
Boiling Time	90 minutes		60 minutes		60 minutes	
Boiling Hops	Kent Goldings (5.0%)	1 oz	Hallertauer (3.6%)	1 oz	Kent Goldings plug (5.7%)	0.5 oz
			Saaz (2.5%)	0.5 oz		
Finishing Hops	Kent Goldings (5.0%)	0.5 oz	Saaz (2.5%)	0.5 oz		
	Kent Goldings (5.0%)(dry)	0.5 oz	Coriander	0.3 oz		
HBUs	5.0		4.9		2.9	
HBUs (5 gallon basis)	8.9		8.7		5.1	
IBUs			20		15	
Yeast	Wyeast Belgian Abbey (1214) (22 oz starter)	1 pack	Wyeast Belgian Abbey (1214) (22 oz starter)	1 pack	Wyeast Lambic Blend (3278) (22 oz starter)	1 pack
Water/Treatment	5 gal DI water, 1 gal tap water 1 tsp Irish Moss		4.5 gal DI, 0.5 gal tap water 1 tsp Irish Moss		4.5 gal DI, 0.5 gal tap water 1 tsp Irish Moss	
Lock Installed	8/9/96		8/21/96		8/27/96	
Secondary Fermenter	8/15/96		8/22/96		9/1/96	
Original Gravity						
Maximum	1.116		1.067		1.065	
Target	1.093		1.054		1.052	
Measured	1.098		1.056		1.048	
Primary Gravity						
Ending Gravity	1.038		1.009		1.012	
Extract efficiency, %	84%		84%		74%	
Apparent Attenuation	61%		84%		75%	
Potential Alcohol, %	wt%	vol%	wt%	vol%	wt%	vol%
	6.30%	7.88%	4.94%	6.17%	3.78%	4.73%
Priming Sugar, cups			Corn Sugar	0.37 oz	Corn Sugar	1/2
Water, cups				1.25		2
Number of Bottles			Party Pig + 6		24	
Comments						
Brewing	Step infusion mash. Boiling hops at 50 and 40 minutes.		Step infusion mash. Hallertauer hops at 50 and 30 minutes. Saaz hops at 15 minutes and 2 minutes.		Single decoction using wheat plus 5 oz Klages malt in 0.6 gallons, heated to 158°, then boiling.	
Fermentation					Fermentation active within 14 hours. Raspberries and vanilla added for secondary. Active secondary fermentation.	
Beer	SECONDARY FERMENTER SHATTERED ON 8/18/96! BATCH LOST!		Dry, but with Belgian yeast character.		Dry and sour, with some raspberry flavor and aroma.	
Source of Recipe	Modified from Pierre Rajotte, Belgian Ale, page 131 (Grand Cru recipe)		Pierre Rajotte, Belgian Ale, page 118		Jean-Xavier Guinard, Lambic, pages 125	

## HOMEBREW LOG

## Lorton Brewing Company

BEER STYLE	Belgian Strong Ale (All Grain)		India Pale Ale (All Grain)		Porter (All Grain)	
Brewing Date	8/31/96	16	9/7/96	17	9/15/96	18
Bottling Date	9/20/96		9/29/96		10/4/96	
Primary Fermenter	3.0 gallons		3.0 gallons		3.0 gallons	
Secondary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Malt	Belgian Pilsener Malt	8 lbs	British Pale Malt	7 lbs	British Pale Malt	5.5 lbs
	Chocolate Malt	3 oz	Crystal Malt 40°L	8 oz	Crystal Malt 40°L	1 lb
	Barley Flakes	7 oz	Flaked Barley	8 oz	Chocolate Malt	4 oz
	Amber Candi Sugar	1 lb			Flaked Barley	6 oz
Color, SRM	17		6.8		16	
Protein Rest	25 minutes		20 minutes		20 minutes	
Water, gallons	1.9 gallons		1.8 gallons		1.6 gallons	
Temperature	125°-130°		125°		120°-125°	
Mash	60 minutes		45 minutes		50 minutes	
Water, gallons	1.5 gallons		1.4 gallons		1.4 gallons	
Temperature	148°-155°		148°-153°		150°-156°	
Mashout Temperature	170°		170°		170°	
Sparge Water, gallons	2.5 gallons		2.8 gallons		3.0 gallons	
Boiling Time	75 minutes		75 minutes		60 minutes	
Boiling Hops	Styrian Goldings plug (5.2%)	0.5 oz	Kent Goldings plug (5.7%)	1.5 oz	Kent Goldings plug (5.7%)	0.5 oz
	Kent Goldings plug (5.0%)	0.5 oz	Fuggles pellets (4.2%)	0.5 oz	Fuggles pellets (4.2%)	0.5 oz
Finishing Hops	Styrian Goldings plug (5.2%)	0.5 oz	Kent Goldings plug (5.7%)	0.5 oz	Kent Goldings pellets (5.0%)	0.5 oz
	Kent Goldings plug (5.7%)	0.5 oz	Fuggles pellets (4.2%)	0.5 oz		
			Kent Goldings (5.0%) dry	0.5 oz		
HBUs	5.5		10.7		7.8	
HBUs (5 gallon basis)	9.7		17.8		13.0	
IBUs	26		53		33	
Yeast	Wyeast Belgian Strong Ale (1388) (22 oz starter)	1 pack	Wyeast British Ale (1098) (22 oz starter)	1 pack	White Labs English Ale (pitchable)	1 vial
Water/Treatment	4.75 gal DI water, 1.13 gal tap water 1 tsp Irish Moss		all tap water, 5 g gypsum 1 tsp Irish Moss		5 gal DI water, 1 gal tap water 5 g CaCO <sub>3</sub> , 1 tsp Irish Moss	
Lock Installed	9/3/96		9/9/96		9/18/96	
Secondary Fermenter	9/7/96		9/12/96		9/21/96	
Original Gravity						
Maximum	1.095		1.081		1.071	
Target	1.076		1.065		1.056	
Measured	1.072		1.065		1.056	
Primary Gravity						
Ending Gravity	1.014		1.014		1.017	
Extract efficiency, %	76%		80%		79%	
Apparent Attenuation	81%		78%		70%	
Potential Alcohol, %	wt%	vol%	wt%	vol%	wt%	vol%
	6.09%	7.61%	5.35%	6.69%	4.10%	5.12%
Priming Sugar, cups	Corn Sugar	1/2	Corn Sugar	1/2	Corn Sugar	1/2
Water, cups	2		2		2	
Number of Bottles	28		28		28	
Comments						
Brewing	Step infusion mash. Boiling hops at 70 and 40 minutes.		Step infusion mash. Hops added at 65, 45, 5, and 2 minutes.		Step infusion mash. Hops added at 50, 30, and 2 minutes.	
Fermentation	Very active fermentation at 18 hours.		Active fermentation within 18 hours. Dry hops added 9/15.		Fermentation active around 24 hours.	
Beer	Strong, spicy taste (10/11).		Yeasty taste (10/19). Age some more?		Very satisfying.	
Source of Recipe	Modified from Pierre Rajotte, Belgian Ale, page 131 (Grand Cru recipe)		Custom recipe		Modified from Terry Foster, Porter, page 105	



# HOME BREW LOG

## Lorton Brewing Company

BEER STYLE	Maple Honey Dunkelweizen (All Grain)		California Common Beer (All Grain)		1996 Holiday Beer (All Grain)	
Brewing Date	9/22/96 19		10/5/96 20		10/20/96 21	
Bottling Date	10/13/96		10/26/96		11/11/96	
Primary Fermenter	3.0 gallons		3.0 gallons		3.0 gallons	
Secondary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Malt	Klages 2-row Barley Malt	1.5 lbs	Klages 2-Row Barley Malt	5 lbs	Klages 2-Row Barley Malt	7 lbs
	Wheat Malt	3.5 lbs	Crystal Malt 40°L	1 lb	Crystal Malt 60°L	1.5 lbs
	Crystal Malt 60°L	8 oz	Munich Malt	8 oz	Chocolate Malt	2 oz
	Chocolate Malt	2 oz	Flaked Barley	2 oz	Flaked Barley	8 oz
	Clover Honey	12 oz			Amber Candi Sugar	8 oz
	Maple Syrup	8 oz			Clover Honey	12 oz
Color, SRM	10		8		19	
Protein Rest	20 minutes		15 minutes		20 minutes	
Water, gallons	1.4 gallons		1.5 gallons		2.0 gallons	
Temperature	118°-120°		131°		120°-122°	
Mash	45 minutes		55 minutes		45 minutes	
Water, gallons	1.0 gallons		1.25 gallons		1.5 gallons	
Temperature	147°-152°		150°-156°		148°-152°	
Mashout Temperature	170°		168°		168°	
Sparge Water, gallons	3.2 gallons		3.0 gallons		2.6 gallons	
Boiling Time	60 minutes		60 minutes		75 minutes	
Boiling Hops	Hallertauer pellets (3.6%)	0.75 oz	Northern Brewer pellets (7.9%)	1 oz	Northern Brewer (7.9%)	1 oz
Finishing Hops	Hallertauer pellets (3.6%)	0.25 oz	Cascade pellets (4.1%)	1 oz	Hallertauer pellets (3.6%)	1 oz
					Kent Goldings pellets (5.0%)	1 oz
					Saaz pellets (2.5%)	1 oz
					Juniper berries	1 oz
HBUs	2.7		7.9		13.8	
HBUs (5 gallon basis)	4.5		13.2		23.0	
IBUs	14		50		71	
Yeast	Wyeast Weiherstephan (3068) (22 oz starter)	1 pack	White Labs San Francisco (pitchable)	1 vial	Wyeast London Ale (1028) (22 oz starter)	1 pack
Water/Treatment	2.5 gal DI, 3.1 gal tap water, 2 g CaCO <sub>3</sub> , 1 tsp Irish Moss		2.5 gal DI, 3.3 gal tap water 1 tsp Irish Moss		all tap water 1 tsp Irish Moss	
Lock Installed	9/26/96		10/7/96		10/25/96	
Secondary Fermenter	9/29/96		10/13/96		10/28/96	
Original Gravity						
Maximum	1.067		1.065		1.100	
Target	1.054		1.052		1.080	
Measured	1.052		1.052		1.084	
Primary Gravity						
Ending Gravity	1.010		1.016		1.025	
Extract efficiency, %	78%		80%		84%	
Apparent Attenuation	81%		69%		70%	
Potential Alcohol, %	wt% 4.41% vol% 5.51%		wt% 3.78% vol% 4.73%		wt% 6.20% vol% 7.74%	
Priming Sugar, cups	Corn Sugar	1/2	Corn Sugar	1/2	Corn Sugar	1/2
Water, cups		3		3		2
Number of Bottles	29		28		28	
Comments						
Brewing	Step infusion mash. Hops added at 50, 30, and 2 minutes.		Step infusion mash. First wort for Northern Brewer (60 minutes). Cascade at 10 and 2 minutes.		Northern Brewer at 70 minutes. Others split at 30 minutes and 2 minutes. Juniper berries at 10	
Fermentation	Fermentation active at 14 hours.		Fermentation active at 16 hours.		Fermentation active at 24 hours. Starter was slow to start!	
Beer	A little funky!		Bitterness dominates. (11/17)		Subdued spicy taste, but good.	
Source of Recipe	Custom recipe		Custom recipe		Custom recipe	