

BEER STYLE	English Mild (All Grain)		Belgian Table Beer (All Grain)		Chocolate Old Ale (All Grain)	
Brewing Date	9/23/01 19		10/8/01 20		11/11/01 21	
Bottling Date	10/7/01		10/21/01		12/2/01	
Primary Fermenter	3.0 gallons		3.0 gallons		3.0 gallons	
Secondary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Malt	American Two-Row Malt	3 lbs	Belgian Pilsener Malt	2.75 lbs	American Two-Row Malt	8 lbs
	Crystal 60°L Malt	1 lb	Belgian Special B	4 oz	Crystal 60°L Malt	2 lb
	Chocolate Malt	4 oz			Flaked Wheat	4 oz
	Flaked Barley	3 oz			Light brown sugar	1 lb
					Unsweetened chocolate	12 oz
Color, SRM	19		10.1		18	
Color, MCU	41.8		10.2		37.5	
Actual Color, SRM						
First Rest	15 minutes		10 minutes		20 minutes	
Water, gallons	1.13 gallons		1.1 gallons		2.3 gallons	
Temperature	122°		130°-122°		125°	
Second Rest	60 minutes		50 minutes		70 minutes	
Water, gallons	1.37 gallons		0.9 gallons		2.2 gallons	
Temperature	158°-152° (154° average)		146°-152° (150° average)		155°-145° (151° average)	
Third Rest						
Water, gallons						
Temperature						
Mashout Temperature	168°		168°		168°	
Sparge Water, gallons	2.5 gallons		2.75 gallons		1.8 gallons	
Boiling Time	60 minutes		60 minutes		110 minutes	
Boiling Hops	Fuggles pellets (5.1%)	0.5 oz	Saaz pellets (3.9%)	0.5 oz	Fuggles pellets (5.1%)	1 oz
Finishing Hops			Saaz pellets (3.9%)	0.5 oz		
IBUs	15		14		30	
Yeast	White Labs English Ale (WLP002) (25 oz starter)	1 vial	White Labs Saison (WLP565) (22 oz starter)	1 vial	White Labs Irish Ale (WLP004) (22 oz starter)	1 vial
Water/Treatment	all tap water 1 tsp Irish Moss @ 15 minutes		4 gallons DI, 0.75 gallons tap 1 tsp Irish Moss @ 15 minutes		all tap water 1 tsp Irish Moss @ 15 minutes	
Original Gravity						
Maximum	1.045		1.031		1.118	
Target	(80% extraction) 1.036		(80% extraction) 1.025		(80% extraction) 1.097	
Measured	1.038		1.028		1.085	
Primary Gravity	1.015		1.008		1.024	
Ending Gravity	1.014		1.007		1.023	
Extract Efficiency, %	84%		90%		72%	
Apparent Attenuation	63%		75%		73%	
BU/GU	0.39		0.50		0.35	
Potential Alcohol, %	wt% 2.52%	vol% 3.15%	wt% 2.21%	vol% 2.76%	wt% 6.51%	vol% 8.14%
Lock Installed	9/28/01				11/15/01	
Secondary Fermenter	9/30/01		10/14/01		11/18/01	
Primary Fermenter Temp	68°		68°		68°	
Secondary Fermenter Temp	68°		68°		68°	
Priming Sugar, cups	Corn Sugar	1/3	Corn Sugar	2/3	Corn Sugar	1/3
Water, cups	2		2		2	
Number of Bottles	30		48		30	
Comments						
Brewing	Hops added at 50 minutes.		Boiling hops added at 50 minutes. Finishing hops split between 10 minutes and 2 minutes.		Chocolate and hops added at first wort.	
Fermentation	Fermentation active at 16 hours.		Fermentation active at 20 hours.		Fermentation active at 16 hours.	
Beer			Beer diluted with 2 gallons DI to 1.016 OG equivalent, 8 IBUs, 1.004 FG, 1.3% ABW, 1.6% ABV		First in Specialty Beers at 2002 AFCHBC. Fifth in Specialty Beers at 2002 San Diego County Fair.	
Source of Recipe	Custom recipe.		Modified - Belgian Ales by Pierre Rajotte.		Custom recipe.	

23 beers in 2001
235 beers total

BEER STYLE	Scottish Export (Crystal Export) (All Grain)		Scottish Export (All Grain)		Munich Helles (All Grain)	
Brewing Date	12/1/01	22	12/23/01	23	1/1/02	1
Bottling Date	12/23/01		1/6/02		1/27/02	
Primary Fermenter	3.0 gallons		3.0 gallons		3.0 gallons	
Secondary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Malt	Hugh Baird Pale Malt* 5 lbs Crystal 60°L Malt 8 oz Chocolate Malt 4 oz Peated Malt 2 oz		Hugh Baird Pale Malt 5 lbs Crystal 60°L Malt 8 oz Chocolate Malt 4 oz Peated Malt 2 oz		German Pilsener Malt 6 lbs Flaked Barley 4 oz	
Color, SRM	17.6		17.6		2.8	
Color, MCU	35.9		35.9		2.8	
Actual Color, SRM						
First Rest	10 minutes		15 minutes		12 minutes	
Water, gallons	1.5 gallons		1.5 gallons		1.5 gallons	
Temperature	122°		122°		128°	
Second Rest	90 minutes		75 minutes		90 minutes	
Water, gallons	1.5 gallons		1.5 gallons		1.5 gallons	
Temperature	158°-155° (156° average)		156°-150° (154° average)		156°-152° (152° average)	
Third Rest						
Water, gallons						
Temperature						
Mashout Temperature	168°		168°		170°	
Sparge Water, gallons	2.5 gallons		2.5 gallons		2.5 gallons	
Boiling Time	60 minutes		60 minutes		60 minutes	
Boiling Hops	Kent Golding pellets (6.1%) 0.5 oz		Kent Golding pellets (6.1%) 0.5 oz		Hallertauer pellets (4.4%) 0.5 oz	
Finishing Hops					Hallertauer pellets (4.4%) 0.5 oz	
IBUs	19		19		19	
Yeast	White Labs Edinburgh Ale (WLP028) (22 oz starter) 1 vial		White Labs Edinburgh Ale (WLP028) (22 oz starter) 1 vial		White Labs German Lager (WLP830) (22 oz starter) 1 vial	
Water/Treatment	all tap water 1 tsp Irish Moss @ 15 minutes		all tap water 1 tsp Irish Moss @ 15 minutes		all tap water 1 tsp Irish Moss	
Original Gravity						
Maximum	1.062		1.062		1.066	
Target	(80% extraction) 1.049		(80% extraction) 1.049		(80% extraction) 1.053	
Measured	1.044		1.050		1.057	
Primary Gravity	1.027		1.018		1.017	
Ending Gravity	1.026		1.017		1.016	
Extract Efficiency, %	71%		81%		86%	
Apparent Attenuation	41%		66%		72%	
BU/GU	0.43		0.38		0.33	
Potential Alcohol, %	wt% 1.89% vol% 2.36%		wt% 3.47% vol% 4.33%		wt% 4.30% vol% 5.38%	
Lock Installed	-		12/28/01		1/5/02	
Secondary Fermenter	12/9/01		12/30/01		1/12/02	
Primary Fermenter Temp	65°		65°		56°-60°	
Secondary Fermenter Temp	65°		62°		54°-58°	
Priming Sugar, cups	Corn Sugar 1/3		Corn Sugar 1/3		Corn Sugar 1/2	
Water, cups	2		2		2	
Number of Bottles	29		29		29	
Comments						
Brewing	Hops added at 60 minutes. Very low apparent conversion (based on iodine test).		Hops added at first wort.		1/2 oz hops at 50 minutes, 1/4 oz at 30 minutes, 1/8 oz at 15 minutes, 1/8 oz at 2 minutes	
Fermentation	Fermentation active at 16 hours.		Fermentation active at 16 hours.		Fermentation beginning at 14 hours.	
Beer	* - Largely unconverted. Pale malt was probably really crystal malt.				Third in European Pale Lagers at 2002 AFCHBC.	
Source of Recipe	Custom recipe.		Custom recipe.		Custom recipe.	

BEER STYLE	Belgian Tripel (All Grain)		Cranberry Wheat (All Grain)		Traditional Mead (Split Mead Batch)	
Brewing Date	1/21/02	2	2/17/02	3	3/10/02	4
Bottling Date	3/3/02		3/16/02		6/16/02	
Primary Fermenter	3.0 gallons		3.0 gallons		5.0 gallons	
Secondary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Malt	Belgian Pilsener Malt 10 lbs Table Sugar 1 lb		American Two-Row Malt 2 lbs Red Wheat Malt 4 lbs Flaked Oats 4 oz Cranberries 4 lbs Cranberry Cocktail Concentrate 1 lb		Orange Blossom Honey 15 lbs Yeast Nutrients 3 tps Citric Acid 2 tps	
Color, SRM	4.9		3			
Color, MCU	4.9		3			
Actual Color, SRM						
First Rest	12 minutes		20 minutes			
Water, gallons	2.25 gallons		1.5 gallons			
Temperature	128°-124°		125°-122°			
Second Rest	90 minutes		70 minutes			
Water, gallons	2.0 gallons		1.5 gallons			
Temperature	156°-152° (152° average)		152°-146° (150° average)			
Third Rest						
Water, gallons						
Temperature						
Mashout Temperature	170°		166°			
Sparge Water, gallons	1.8 gallons		2.3 gallons			
Boiling Time	60 minutes		60 minutes		20 minutes	
Boiling Hops	Styrian Golding pellets (4.0%) 0.75 oz Saaz pellets (4.5%) 0.5 oz		Saaz pellets (4.5%) 0.5 oz			
Finishing Hops	Saaz pellets (4.5%) 0.5 oz Styrian Golding pellets (4.0%) 0.25 oz					
IBUs	28.7		12			
Yeast	White Labs Belgian Abbey 1 vial Ale (WLP530) (22 oz starter)		White Labs American Hefeweizen 1 vial (WLP320) (22 oz starter)		Dry Champagne Yeast 2 packs	
Water/Treatment	5 gallons DI, 1.12 gallons tap 1 tsp Irish Moss		all tap water 1 tsp Irish Moss		All tap water	
Original Gravity						
Maximum	1.111		1.067		1.118	
Target	(80% extraction) 1.091		(80% extraction) 1.053		1.118	
Measured	1.095		1.053		1.118	
Primary Gravity	1.041		1.019		1.020	
Ending Gravity	1.028		1.017		1.016	
Extract Efficiency, %	86%		79%		100%	
Apparent Attenuation	71%		68%		86%	
BU/GU	0.30		0.23		0.00	
Potential Alcohol, %	wt% 7.04% vol% 8.79%		wt% 3.78% vol% 4.73%		wt% 10.71% vol% 13.39%	
Lock Installed	1/25/02		2/22/02		3/10/02	
Secondary Fermenter	1/27/02		2/24/02		5/3/02	
Days in Primary	6		7		54	
Days in Secondary	35		20		44	
Primary Fermenter Temp	65°		65°		68°	
Secondary Fermenter Temp	65°		65°		68°	
Priming Sugar, cups	Corn Sugar 1/2		Corn Sugar 1/2			
Water, cups	2		2			
Number of Bottles	28		26			
Comments						
Brewing	Boiling hops at 50 minutes. 1/4 oz of Styrian and Saaz at 15 minutes, 1/4 oz of Saaz at 2 minutes.		Hops added at 40 minutes.			
Fermentation	Fermentation beginning at 15 hours.		Fermentation finally underway at 40 hours. Cranberries and concentrate added in secondary.		Fermentation beginning at 24 hours.	
Beer					First in First Round 2003 AHA NHC. Third in Traditional Mead at 2003 San Diego County Fair.	
Source of Recipe	Custom recipe.		Custom recipe.		Custom recipe.	

BEER STYLE	Ginger Cinnamon Mead (Split Mead Batch)			Temecula Amber Ale (All Grain)			Mash-Hopped American Wheat (All Grain)		
Brewing Date	3/10/02 5			3/23/02 6			4/28/02 7		
Bottling Date	7/14/02			4/14/02			5/18/02		
Primary Fermenter	5.0 gallons			3.0 gallons			3.0 gallons		
Secondary Fermenter	2.2 gallons			2.8 gallons			2.8 gallons		
Malt	Orange Blossom Honey	15 lbs		American Two-Row Malt	6 lbs		American Two-Row Malt	2 lbs	
				Crystal 60°L Malt	1 lb		Red Wheat Malt	4 lbs	
	Yeast Nutrients	3 tps							
	Citric Acid	2 tps							
Color, SRM				13.9			2.9		
Color, MCU				19			2.9		
Actual Color, SRM									
First Rest				15 minutes			12 minutes		
Water, gallons				1.5 gallons			1.35 gallons		
Temperature				130°-128°			123°-122°		
Second Rest				80 minutes			48 minutes		
Water, gallons				1.5 gallons			1.15 gallons		
Temperature				156°-145° (152° average)			156°-145° (152° average)		
Third Rest									
Water, gallons									
Temperature									
Mashout Temperature				168°			168°		
Sparge Water, gallons				2.75 gallons			2.75 gallons		
Boiling Time	20 minutes			60 minutes			60 minutes		
Boiling Hops				Cascade pellets (6.3%)	1 oz		Cascade pellets (6.3%)	0.75 oz	
Finishing Hops				Cascade pellets (6.3%)	1 oz				
IBUs				42			(assume equivalent to 30 minutes) 21.1		
Yeast	Dry Champagne Yeast	2 packs		White Labs California Ale (WLP001) (22 oz starter)	1 vial		White Labs American Hefeweizen (WLP320) (22 oz starter)	1 vial	
Water/Treatment	All tap water			all tap water			all tap water		
				1 tsp Irish Moss			1 tsp Irish Moss		
Original Gravity									
Maximum		1.118			1.070			1.066	
Target		1.118		(80% extraction)	1.056		(80% extraction)	1.052	
Measured		1.118			1.058			1.048	
Primary Gravity		1.020			1.019			1.016	
Ending Gravity		1.020			1.017			1.013	
Extract Efficiency, %		100%			83%			73%	
Apparent Attenuation		83%			71%			73%	
BU/GU		0.00			0.72			0.44	
Potential Alcohol, %		wt% vol%			wt% vol%			wt% vol%	
		10.29% 12.86%			4.31% 5.38%			3.68% 4.59%	
Lock Installed	3/10/02			3/28/02			4/30/02		
Secondary Fermenter	5/3/02			3/31/02			5/5/02		
Days in Primary	54			8			7		
Days in Secondary	72			14			13		
Primary Fermenter Temp	68°			65°			65°		
Secondary Fermenter Temp	68°			65°			65°		
Priming Sugar, cups				1/2			1/2		
Water, cups				2			2		
Number of Bottles				3-gallon keg for Temecula			29		
Comments									
Brewing				Boiling hops added at 50 minutes. 0.5 oz flavor hops added at 10 minutes, 0.5 oz aroma hops added at 2 minutes.			Hops added during protein rest.		
Fermentation	Fermentation beginning at 24 hours.			Fermentation beginning at 24 hours.			Fermentation beginning at 16 hours.		
Beer	Fourth in Herb/Spice Mead at 2003 San Diego County Fair.						Fifth in German Wheat at 2002 San Diego County Fair		
Source of Recipe	Custom recipe.			Custom recipe.			Custom recipe.		

BEER STYLE	Liz's Apricot Melomel (Split Mead Batch)		Merlot Pyment #1 (Split Mead Batch)		Greg's OJ Melomel (Still Melomel)	
Brewing Date	5/5/02	8	5/5/02	9	5/5/02	10
Bottling Date	9/29/02		11/10/02		8/11/02	
Primary Fermenter	5.0 gallons		5.0 gallons		1.0 gallon	
Secondary Fermenter	2.8 gallons		2.2 gallons		1.0 gallon	
Malt	Orange Blossom Honey 18 lbs Oregon Apricot Puree 6 lbs Yeast Nutrients 3 tps See Mead Log		Orange Blossom Honey 18 lbs Alexander's Merlot Concentrate 3 lbs Yeast Nutrients 3 tps See Mead Log		Clover Honey 3 lbs Orange Juice Concentrate 1 lb Yeast Nutrients 1 tsp	
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	30 minutes at 198°		30 minutes at 198°		20 minutes at 198°	
Boiling Hops						
Finishing Hops						
IBUs						
Yeast	Red Star Flor Sherry Yeast 2 packs		Red Star Flor Sherry Yeast 2 packs		Red Star Champagne Yeast 1 pack	
Water/Treatment	All tap water		All tap water		All tap water	
Original Gravity						
Maximum	1.136		1.136		1.135	
Target	1.136		1.136		1.136	
Measured	1.136		1.136		1.135	
Primary Gravity	1.020		1.020		1.020	
Ending Gravity	1.020		1.020		1.020	
Extract Efficiency, %	100%		100%		100%	
Apparent Attenuation	85%		85%		85%	
BU/GU	0.00		0.00		0.00	
Potential Alcohol, %	wt% 12.18% vol% 15.23%		wt% 12.18% vol% 15.23%		wt% 12.08% vol% 15.09%	
Lock Installed	5/5/02		5/5/02		5/5/02	
Secondary Fermenter	6/16/02		6/16/02		6/30/02	
Days in Primary	42		42		56	
Days in Secondary	105		147		42	
Primary Fermenter Temp	65°		65°		65°	
Secondary Fermenter Temp	65°		68°-60°		68°-60°	
Priming Sugar, cups						
Water, cups						
Number of Bottles						
Comments						
Brewing						
Fermentation	First signs of fermentation at 26 hours.		First signs of fermentation at 26 hours.		Fermentation underway at 24 hours.	
Beer						
Source of Recipe	Custom recipe.		Custom recipe.		Custom recipe.	

BEER STYLE	Conventional American Wheat (All Grain)		American Dark Lager (All Grain)		Robust Porter (All Grain)	
Brewing Date	5/11/02	11	5/19/02	12	5/26/02	13
Bottling Date	6/2/02		6/9/02		6/9/02	
Primary Fermenter	3.0 gallons		3.0 gallons		3.0 gallons	
Secondary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Malt	American Two-Row Malt 2 lbs Red Wheat Malt 4 lbs		Belgian Pilsner Malt 4.5 lbs Carapils Malt 1 lb Black Patent Malt 3 oz Flaked Barley 4 oz		American Two-Row Malt 6 lbs Crystal 60°L Malt 1 lb Chocolate Malt 1 lb Flaked Oats 4 oz Unsweetened Chocolate 4 oz	
Color, SRM	2.84		16		33.8	
Color, MCU	2.84		29		110	
Actual Color, SRM						
First Rest	10 minutes		10 minutes		15 minutes	
Water, gallons	1.35 gallons		1.375 gallons		1.86 gallons	
Temperature	122°-121°		122°-121°		125°-127°	
Second Rest	50 minutes		50 minutes		75 minutes	
Water, gallons	1.15 gallons		1.125 gallons		1.64 gallons	
Temperature	152°-145° (150° average)		154°-145° (152° average)		154°-147° (150° average)	
Third Rest						
Water, gallons						
Temperature						
Mashout Temperature	166°		168°		168°	
Sparge Water, gallons	2.75 gallons		2.75 gallons		2.25 gallons	
Boiling Time	60 minutes		60 minutes		60 minutes	
Boiling Hops	Cascade pellets (6.3%) 0.75 oz		Saaz pellets (4.5%) 0.5 oz		Cascade pellets (6.3%) 1 oz	
Finishing Hops			Saaz pellets (4.5%) 0.5 oz		Cascade pellets (6.3%) 0.5 oz	
IBUs	26.4		16.7		40	
Yeast	White Labs American Hefeweizen 1 vial (WLP320) (22 oz starter)		White Labs American Lager 1 vial (WLP840) (22 oz starter)		White Labs California Ale 1 vial (WLP001) (22 oz starter)	
Water/Treatment	all tap water 1 tsp Irish Moss		all tap water 1 tsp Irish Moss		all tap water 1 tsp Irish Moss	
Original Gravity						
Maximum	1.064		1.061		1.080	
Target	(80% extraction) 1.051		(80% extraction) 1.049		(80% extraction) 1.064	
Measured	1.046		1.050		1.064	
Primary Gravity	1.016		1.014		1.018	
Ending Gravity	1.013		1.014		1.018	
Extract Efficiency, %	72%		82%		80%	
Apparent Attenuation	72%		72%		72%	
BU/GU	0.57		0.33		0.62	
Potential Alcohol, %	wt% 3.47% vol% 4.33%		wt% 3.78% vol% 4.73%		wt% 4.83% vol% 6.04%	
Lock Installed	5/14/02		5/23/02		5/31/02	
Secondary Fermenter	5/18/02		5/26/02		6/2/02	
Days in Primary	7		7		7	
Days in Secondary	15		14		7	
Primary Fermenter Temp	65°		62°-66°		66°	
Secondary Fermenter Temp	65°		62°		66°	
Priming Sugar, cups	1/2		1/2		1/2	
Water, cups	2		2		2	
Number of Bottles	29		28		29	
Comments						
Brewing	Hops added at 50 minutes.		0.5 oz hops added at 50 minutes, 0.2 oz at 15 minutes, 0.2 oz at 5 minutes, 0.1 oz at 2 minutes.		Boiling hops added at 50 minutes. 0.25 oz at 20 minutes and 0.25 oz at 5 minutes	
Fermentation	Fermentation beginning at 16 hours.		Fermentation evident at 27 hours.		Fermentation active at 17 hours.	
Beer	Second in American Wheat at 2002 San Diego County Fair		Fourth at 2002 San Diego County Fair. First in Light Lagers at Mammoth HBC. QUAFF representative for AHA Club-Only.			
Source of Recipe	Custom recipe.		Custom recipe.		Custom recipe.	

BEER STYLE	Cyser (Still Melomel)	Lemon Melomel (Still Melomel)	American Amber Ale (All Grain)
Brewing Date	6/2/02 14	6/2/02 15	7/7/02 16
Bottling Date	12/22/02	11/2/02	7/28/02
Primary Fermenter	1.0 gallon	1.0 gallon	3.0 gallons
Secondary Fermenter	1.0 gallon	1.0 gallon	2.8 gallons
Malt	See Mead Log	See Mead Log	American Two-Row Malt 6 lbs Crystal 80°L Malt 1 lb
Color, SRM			15.2
Color, MCU			24.9
Actual Color, SRM			
First Rest			10 minutes
Water, gallons			1.62 gallons
Temperature			123°
Second Rest			50 minutes
Water, gallons			1.38 gallons
Temperature			154°-149° (151° average)
Third Rest			
Water, gallons			
Temperature			
Mashout Temperature			166°
Sparge Water, gallons			2.5 gallons
Boiling Time			60 minutes
Boiling Hops			Cascade pellets (6.3%) 1 oz
Finishing Hops			Cascade pellets (6.3%) 0.5 oz
IBUs			38.8
Yeast			White Labs California Ale (WLP001) (22 oz starter) 1 vial
Water/Treatment			all tap water 1 tsp Irish Moss
Original Gravity			
Maximum			1.071
Target			(80% extraction) 1.057
Measured			1.060
Primary Gravity			1.017
Ending Gravity			1.016
Extract Efficiency, %			85%
Apparent Attenuation			73%
BU/GU			0.65
Potential Alcohol, %			wt% vol% 4.62% 5.78%
Lock Installed			7/13/02
Secondary Fermenter			7/14/02
Days in Primary			7
Days in Secondary			14
Primary Fermenter Temp			66°
Secondary Fermenter Temp			66°
Priming Sugar, cups			1/2
Water, cups			2
Number of Bottles			27
Comments			
Brewing			Boiling hops added at 50 minutes. 0.25 oz at 15 minutes and 0.25 oz at 5 minutes
Fermentation			Fermentation active at 18 hours.
Beer	Third in 2003 San Diego Mead Festival		
Source of Recipe			Custom recipe.

BEER STYLE	Riesling Pymment (Still Melomel)	Belgian Strong Dark Ale (All Grain)	Liz's Traditional Mead (Mead)
Brewing Date	8/3/02 17	8/4/02 18	8/17/02 19
Bottling Date	12/22/02	8/24/02	
Primary Fermenter	3.0 gallon	3.0 gallons	1.0 gallon
Secondary Fermenter	2.8 gallon	2.8 gallons	1.0 gallon
Malt	See Mead Log	Belgian Pilsner Malt 9 lbs Special B Malt 1 lb Dark Brown Sugar 1 lb	See Mead Log
Color, SRM		18.2	
Color, MCU		38.7	
Actual Color, SRM			
First Rest		15 minutes	
Water, gallons		2.25 gallons	
Temperature		124°-123°	
Second Rest		75 minutes	
Water, gallons		2.0 gallons	
Temperature		155°-150° (152° average)	
Third Rest			
Water, gallons			
Temperature			
Mashout Temperature		169°	
Sparge Water, gallons		2.0 gallons	
Bolling Time		75 minutes	
Bolling Hops		Kent Golding pellets (6.6%) 0.5 oz U.S. Saaz pellets (4.5%) 0.5 oz	
Finishing Hops		Kent Golding pellets (6.6%) 0.5 oz U.S. Saaz pellets (4.5%) 0.5 oz	
IBUs		32	
Yeast		White Labs Belgian Abbey (WLP530) (22 oz starter) 1 vial	
Water/Treatment		all tap water 1 tsp Irish Moss	
Original Gravity			
Maximum		1.112	
Target		(80% extraction) 1.092	
Measured		1.090	
Primary Gravity		1.024	
Ending Gravity		1.020	
Extract Efficiency, %		80%	
Apparent Attenuation		78%	
BU/GU		0.36	
Potential Alcohol, %		wt% 7.35% vol% 9.19%	
Lock Installed		8/7/02	
Secondary Fermenter		8/11/02	
Days in Primary		7	
Days in Secondary		13	
Primary Fermenter Temp		66°	
Secondary Fermenter Temp		66°	
Priming Sugar, cups		1/3	
Water, cups		2	
Number of Bottles		28	
Comments			
Brewing		Bolling hops added at 50 minutes. 0.5 oz at 15 minutes and 0.5 oz at 5 minutes. Saaz and Goldings split evenly.	
Fermentation		Fermentation very active at 27 hours.	
Beer	Second in Fruit Meads at 2003 AFC. Fourth in Fruit Meads at 2003 San Diego County Fair. Second in Melomels at 2003 San Diego Mead Festival		
Source of Recipe		Custom recipe.	Custom recipe.

BEER STYLE	Liz's Tripel (All Grain)		Liz's Weizen (All Grain)		Braggot (All Grain/Mead)	
Brewing Date	8/18/02	20	8/25/02	21	9/22/02	22
Bottling Date	9/2/02		9/15/02		11/10/02	
Primary Fermenter	3.0 gallons		3.0 gallons		3.0 gallons	
Secondary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Malt	Belgian Pilsner Malt 6 lbs German Pilsner Malt 1.5 lbs Two-Row Malt 1.5 lbs Cara Pils Malt 1 lb		Two-Row Malt 2 lbs Red Wheat Malt 4 lbs		Two-Row Malt 5 lbs Crystal 90°L Malt 1 lb Orange Blossom Honey 5 lbs	
Color, SRM	4.7		2.8		15.3	
Color, MCU	4.7		2.8		25.5	
Actual Color, SRM						
First Rest	15 minutes		10 minutes		10 minutes	
Water, gallons	2.25 gallons		1.5 gallons		1.37 gallons	
Temperature	128°-125°		125°-124°		125°-124°	
Second Rest	75 minutes		50 minutes		50 minutes	
Water, gallons	2.0 gallons		1.25 gallons		1.13 gallons	
Temperature	158°-146° (150° average)		152°-146° (148° average)		154°-150° (151° average)	
Third Rest						
Water, gallons						
Temperature						
Mashout Temperature	169°		169°		170°	
Sparge Water, gallons	2.0 gallons		2.5 gallons		2.5 gallons	
Boiling Time	60 minutes		60 minutes		60 minutes	
Boiling Hops	U.S. Saaz pellets (4.5%) 1 oz		Czech Saaz pellets (3.9%) 0.75 oz			
Finishing Hops	U.S. Saaz pellets (4.5%) 1 oz					
IBUs	26		16			
Yeast	White Labs Trappist Ale (WLP500) (22 oz starter) 1 vial		White Labs Hefeweizen (WLP300) (22 oz starter) 1 vial		White Labs Belgian Abbey (WLP530) (22 oz starter) 1 vial	
Water/Treatment	5 gal DI, 1.25 gal tap water 1 tsp Irish Moss		All tap water 1 tsp Irish Moss		All tap water No Irish Moss	
Original Gravity						
Maximum	1.111		1.064		1.126	
Target	(80% extraction) 1.091		(80% extraction) 1.051		(80% extraction) 1.110	
Measured	1.090		1.050		1.102	
Primary Gravity	1.020		1.014		1.058	
Ending Gravity	1.016		1.013		1.032	
Extract Efficiency, %	81%		78%		81%	
Apparent Attenuation	82%		74%		69%	
BU/GU	0.29		0.32		0.00	
Potential Alcohol, %	wt% 7.77% vol% 9.71%		wt% 3.89% vol% 4.86%		wt% 7.35% vol% 9.19%	
Lock Installed	8/22/02		8/30/02		9/26/02	
Secondary Fermenter	8/24/02		9/2/02		9/29/02	
Days in Primary	6		8		7	
Days in Secondary	9		13		42	
Primary Fermenter Temp	66°		66°		66°	
Secondary Fermenter Temp	66°		66°		66°	
Priming Sugar, cups	1/2		1/2		1/3	
Water, cups	2		2		2	
Number of Bottles	28		28		27	
Comments						
Brewing	Boiling hops added at 50 minutes. 0.5 oz at 15 minutes and 0.5 oz at 5 minutes.		Hops added at 50 minutes.		Honey added after boil.	
Fermentation	Fermentation very active at 27 hours.		Fermentation very active at 12 hours.		Fermentation active at 36 hours. Dry Champagne yeast added to secondary. Tertiary fermenter on 10/26.	
Beer					Third in 2003 San Diego Mead Festival.	
Source of Recipe	Custom recipe.		Custom recipe.		Custom recipe.	

BEER STYLE	Merlot Pymment #2 (Mead)	Rosemary Metheglin (Mead)	Traditional Mead (Mead)
Brewing Date	10/6/2002 23	10/6/2002 23	10/6/2002 24
Bottling Date	3/7/2003		
Primary Fermenter	3.0 gallon	1.0 gallon	1.0 gallon
Secondary Fermenter	2.8 gallon	1.0 gallon	1.0 gallon
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			
Beer			
Source of Recipe			

BEER STYLE	Ginger Weisse (All Grain)		Chocolate Coffee Porter (All Grain)		English Pale Ale (All Grain)	
Brewing Date	10/19/2002	25	10/27/2002	26	11/29/2002	27
Bottling Date	11/9/2002		11/17/2002		12/21/2002	
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	Two-Row Malt	5 lbs	Two-Row Malt	6.5 lbs
	German Wheat Malt	1.5 lbs	Crystal 40°L Malt	1 lb	Crystal 40°L Malt	8 oz
	Flaked Barley	8 oz	Chocolate Malt	12 oz		
			Black Patent Malt	4 oz		
			Flaked Barley	8 oz		
			Unsweetened Chocolate	8 oz		
Color, SRM	1.9		35.6		10.5	
Color, MCU	1.9		118		10.8	
Actual Color, SRM						
First Rest	10 minutes		15 minutes		10 minutes	
Water, gallons	1.0 gallon		1.75 gallons		1.5 gallons	
Temperature	120°		120°-122°		129°-128°	
Second Rest	60 minutes		75 minutes		80 minutes	
Water, gallons	1.0 gallon		1.5 gallons		1.5 gallons	
Temperature	153°-152° (152° average)		154°-152° (152° average)		158°-152° (152° average)	
Third Rest						
Water, gallons						
Temperature						
Mashout Temperature	166°		166°		166°	
Sparge Water, gallons	3.0 gallons		3.0 gallons		2.5 gallons	
Boiling Time	60 minutes		60 minutes		60 minutes	
Boiling Hops	Czech Saaz pellets (3.9%)	0.25 oz	Hallertauer pellets (4.7%)	1 oz	Kent Golding pellets (6.6%)	1 oz
Finishing Hops	Ginger	2 oz	Chocolate coffee	6 oz	Kent Golding pellets (6.6%)	1 oz
	Cinnamon	2 sticks				
IBUs	5.7		25.5		49	
Yeast	White Labs German Ale (WLP029) (22 oz starter)	1 vial	White Labs Irish Ale (WLP004) (22 oz starter)	1 vial	White Labs English Ale (WLP002) (22 oz starter)	1 vial
Water/Treatment	All tap water 1 tsp Irish Moss		All tap water 1 tsp Irish Moss		All tap water + 10 g CaSO4 1 tsp Irish Moss	
Original Gravity						
Maximum	1.043		1.073		1.072	
Target	(80% extraction) 1.034		(80% extraction) 1.059		(80% extraction) 1.058	
Measured	1.033		1.057		1.055	
Primary Gravity	1.009		1.024		1.018	
Ending Gravity	1.009		1.024		1.018	
Extract Efficiency, %	77%		78%		76%	
Apparent Attenuation	73%		58%		67%	
BU/GU	0.17		0.45		0.89	
Potential Alcohol, %	wt%	vol%	wt%	vol%	wt%	vol%
	2.52%	3.15%	3.46%	4.33%	3.88%	4.86%
Lock Installed	10/23/2002		10/31/2002		12/3/2002	
Secondary Fermenter	10/26/2002		11/2/2002		12/7/2002	
Days in Primary	7		6		8	
Days in Secondary	14		15		14	
Primary Fermenter Temp	66°		66°		66°	
Secondary Fermenter Temp	66°		66°		66°	
Priming Sugar, cups	1/2		1/3		1/3	
Water, cups	2		2		2	
Number of Bottles	27		29		28	
Comments						
Brewing	Hops added at 50 minutes. 1 tsp lactic acid added to sparge water. 1/4 oz lactic acid added before bottling.		Chocolate added at first wort. Hops added at 50 minutes. Chocolate coffee brewed in 12 cups, added at end of boil.		Boiling hops added at first wort. 0.5 oz added at 15 minutes, 0.5 oz added at 2 minutes.	
Fermentation	Fermentation beginning at 28 hours.		Fermentation beginning at 28 hours.		Fermentation active at 18 hours.	
Beer	First in Specialty Beers at 2003 AFC.					
Source of Recipe	Custom recipe.		Custom recipe.		Custom recipe.	

BEER STYLE	Bohemian Pilsner (All Grain)		Bamberg Rauchbier (All Grain)		Southern English Brown Ale (All Grain)	
Brewing Date	1/1/2003 1		1/4/2003 2		1/25/2003 3	
Bottling Date	2/1/2003		2/2/2003		2/18/2003	
Primary Fermenter	3.0 gallons		3.0 gallons		3.0 gallons	
Secondary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Malt	German Pilsener Malt 5.5 lbs		Rauch Malt 6 lbs		Hugh Baird Pale Malt 4 lbs	
	Munich Malt 0.5 lbs		Munich Malt 1.5 lbs		Crystal 120°L Malt 2 lbs	
	CaraPils Malt 1 lb		CaraPils Malt 1 lb			
	Flaked Barley 4 oz		Flaked Barley 4 oz			
Color, SRM	4		14.5		25.5	
Color, MCU	4		21.7		72	
Actual Color, SRM						
First Rest	40 minutes		30 minutes		11 minutes	
Water, gallons	2.75 gallons		3.25 gallons		1.5 gallons	
Temperature	132°		122°-128°		124°-122°	
Second Rest	60 minutes		70 minutes		60 minutes	
Water, gallons	~1.3 gallons decoction		~1.6 gallons decoction		1.5 gallons	
Temperature	150°-154° (152° average)		150°-154° (152° average)		156°-150° (152° average)	
Third Rest						
Water, gallons						
Temperature						
Mashout Temperature	170°		167°		167°	
Sparge Water, gallons	4.0 gallons		3.0 gallons		2.25 gallons	
Boiling Time	90 minutes		100 minutes		60 minutes	
Boiling Hops	Saaz pellets (3.9%) 1.65 oz		Tettnanger pellets (5.6%) 0.8 oz		Kent Golding pellets (6.6%) 0.5 oz	
Finishing Hops	Saaz pellets (3.9%) 1 oz					
IBUs	40		22.6		18.4	
Yeast	White Labs Czech Pilsner (WLP800) (22 oz starter) 1 vial		White Labs German Lager (WLP830) (22 oz starter) 1 vial		White Labs British Ale (WLP005) (22 oz starter) 1 vial	
Water/Treatment	5 gallons DI, 1.5 gallons tap water 1 tsp Irish Moss		All tap water 1 tsp Irish Moss		All tap water 1 tsp Irish Moss	
Original Gravity						
Maximum	1.072		1.086		1.063	
Target	(80% extraction) 1.057		(80% extraction) 1.068		(80% extraction) 1.050	
Measured	1.054		1.076		1.054	
Primary Gravity	1.014		1.023		1.020	
Ending Gravity	1.014		1.023		1.019	
Extract Efficiency, %	75%		88%		86%	
Apparent Attenuation	74%		70%		65%	
BU/GU	0.74		0.30		0.34	
Potential Alcohol, %	wt% 4.20%	vol% 5.25%	wt% 5.57%	vol% 6.96%	wt% 3.68%	vol% 4.59%
Lock Installed	1/4/2003		1/11/2003		2/1/2003	
Secondary Fermenter	1/11/2003		1/12/2003		2/2/2003	
Days in Primary	10		8		8	
Days in Secondary	21		21		16	
Primary Fermenter Temp	55°-62°		62°		62°	
Secondary Fermenter Temp	60°		62°		62°	
Priming Sugar, cups	Corn Sugar 1/2		Corn Sugar 1/2		Corn Sugar 1/3	
Water, cups	2		9		2	
Number of Bottles	30		35		29	
Comments						
Brewing	Double decoction. Boiling hops at 50 minutes. 1/4 oz each at 15, 10, 5, and 2 minutes.		Double decoction. Hops at 50 minutes. Diluted with 1/2 gallon water at bottling. OG = 1.065, FG = 1.017		Hops added at 50 minutes.	
Fermentation	Fermentation active at 15 hours.		Fermentation beginning at 17 hours.		Fermentation underway at 18 hours.	
Beer	First in European Pale Lagers at 2003 AFC. Second in Classic Pilsner at 2003 San Diego County Fair.		First in Smoked Beers and BOS Second Runner-Up at 2003 AFC. First in German Specialty Beers at 2003 QUAFF Oktoberfest.			
Source of Recipe	Custom recipe.		Custom recipe.		Custom recipe.	

BEER STYLE	Scottish Heavy Ale (All Grain)		Peated Porter (All Grain)		Cinnamon Metheglin (Metheglin)	
Brewing Date	3/22/2003	4	4/13/2003	5	5/4/2003	6
Bottling Date	4/12/2003		5/4/2003		8/23/2003	
Primary Fermenter	3.0 gallons		3.0 gallons		3.0 gallon	
Secondary Fermenter	2.8 gallons		2.8 gallons		2.8 gallon	
Malt	Hugh Baird Pale Malt	4 lbs	American Two-Row Malt	6 lbs	See Mead Log	
	Crystal 60°L Malt	8 oz	Crystal 60°L Malt	1 lb		
	Black Patent Malt	2 oz	Chocolate Malt	8 oz		
	Peated Malt	1 oz	Black Malt	2 oz		
			Peated Malt	3 oz		
			Unsweetened chocolate	4 oz		
Color, SRM	16.3		28			
Color, MCU	29.9		83			
Actual Color, SRM						
First Rest	10 minutes		20 minutes			
Water, gallons	1.17 gallons		1.75 gallons			
Temperature	119°		125°-123°			
Second Rest	50 minutes		70 minutes			
Water, gallons	1.08 gallons		1.75 gallons			
Temperature	152°-157° (152° average)		156°-154° (154° average)			
Third Rest						
Water, gallons						
Temperature						
Mashout Temperature	166°		165°			
Sparge Water, gallons	2.75 gallons		2.25 gallons			
Boiling Time	60 minutes		60 minutes			
Boiling Hops	Kent Golding pellets (6.6%)	0.5 oz	Cascade pellets (6.9%)	0.5 oz		
Finishing Hops			Cascade pellets (6.9%)	0.5 oz		
IBUs	14.4		30			
Yeast	White Labs Edinburgh Ale (WLP028) (22 oz starter)	1 vial	White Labs California Ale (WLP001) (22 oz starter)	1 vial		
Water/Treatment	All tap water 1 tsp Irish Moss		All tap water 1 tsp Irish Moss			
Original Gravity						
Maximum	1.050		1.078			
Target	(80% extraction)	1.040	(80% extraction)	1.063		
Measured	1.042		1.063			
Primary Gravity	1.013		1.020			
Ending Gravity	1.013		1.020			
Extract Efficiency, %	84%		81%			
Apparent Attenuation	69%		68%			
BU/GU	0.34		0.48			
Potential Alcohol, %	wt%	vol%	wt%	vol%		
	3.05%	3.81%	4.51%	5.64%		
Lock Installed	-		4/16/2003			
Secondary Fermenter	3/29/2003		4/19/2003			
Days in Primary	7		6			
Days in Secondary	14		15			
Primary Fermenter Temp	62°		65°			
Secondary Fermenter Temp	62°		65°			
Priming Sugar, cups	Corn Sugar	1/3	Corn Sugar	1/2		
Water, cups	2		2			
Number of Bottles	28					
Comments						
Brewing	Hops added at 50 minutes.		Boiling hops added at 50 minutes. Flavor and aroma hops added at 30 and 2 minutes. Chocolate added at boil.			
Fermentation	Fermentation underway at 18 hours.		Fermentation underway at 24 hours.			
Beer	Fifth in Scottish Ales at 2003 San Diego County Fair.					
Source of Recipe	Custom recipe.		Custom recipe.			

BEER STYLE	Straight Lambic (All Grain - Split Batch)		Frambozen Lambic (All Grain - Split Batch)		Northern German Pilsner (All Grain)	
Brewing Date	5/10/2003 7		5/10/2003 8		5/25/2003 9	
Bottling Date	6/8/2003		6/29/2003		6/7/2003	
Primary Fermenter	5.0 gallons		5.0 gallons		3.0 gallons	
Secondary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Malt	American Two-Row Malt 5 lbs Red Wheat Malt 5 lbs Crystal 60°L Malt 8 oz		American Two-Row Malt 5 lbs Red Wheat Malt 5 lbs Crystal 60°L Malt 8 oz Frozen raspberries 3 lbs Raspberry concentrate 12 oz		German Pilsner Malt 5 lbs CaraPils Malt 1 lb Flaked Barley 2 oz	
Color, SRM	8.45		8.45		2.65	
Color, MCU	8.45		8.45		2.65	
Actual Color, SRM						
First Rest	15 minutes		15 minutes		13 minutes	
Water, gallons	2.37 gallons		2.37 gallons		1.37 gallons	
Temperature	120°		120°		124°	
Second Rest	75 minutes		75 minutes		60 minutes	
Water, gallons	2.13 gallons		2.13 gallons		1.38 gallons	
Temperature	152°-157° (152° average)		152°-157° (152° average)		150°-152° (150° average)	
Third Rest						
Water, gallons						
Temperature						
Mashout Temperature	169°		169°		167°	
Sparge Water, gallons	3.5 gallons		3.5 gallons		2.75 gallons	
Boiling Time	60 minutes		60 minutes		60 minutes	
Boiling Hops	Old Fuggles pellets (4.3%) 0.5 oz		Old Fuggles pellets (4.3%) 0.5 oz		Tettnanger pellets (5.6%) 0.5 oz Hallertauer pellets (4.5%) 0.5 oz	
Finishing Hops					Tettnanger pellets (5.6%) 0.5 oz Hallertauer pellets (4.5%) 0.5 oz	
IBUs	7.7		7.7		34.8	
Yeast	White Labs California Ale (WLP001), Wyeast Lambic Blend (3278) (22 oz starters) 1 vial 1 pack		White Labs California Ale (WLP001), Wyeast Lambic Blend (3278) (22 oz starters) 1 vial 1 pack		White Labs German Lager (WLP830) (22 oz starter) 1 vial	
Water/Treatment	6 gallons DI, 2 gallons tap water 1 tsp Irish Moss		6 gallons DI, 2 gallons tap water 1 tsp Irish Moss		All tap water 1 tsp Irish Moss	
Original Gravity						
Maximum	1.071		1.071		1.062	
Target	(80% extraction) 1.057		(80% extraction) 1.057		(80% extraction) 1.050	
Measured	1.053		1.053		1.049	
Primary Gravity	1.016		1.016		1.013	
Ending Gravity	1.014		1.011		1.011	
Extract Efficiency, %	75%		75%		79%	
Apparent Attenuation	74%		79%		78%	
BU/GU	0.15		0.15		0.71	
Potential Alcohol, %	wt% vol% 4.09% 5.12%		wt% vol% 4.41% 5.51%		wt% vol% 3.99% 4.99%	
Lock Installed	5/16/2003		5/16/2003		5/29/2003	
Secondary Fermenter	5/18/2003		5/18/2003		5/31/2003	
Days in Primary	8		8		6	
Days in Secondary	21		42		7	
Primary Fermenter Temp	65°		65°		62°-68°	
Secondary Fermenter Temp	65°		65°		50°-68°	
Priming Sugar, cups	Corn Sugar 1/2		Corn Sugar 1/2		Corn Sugar 1/2	
Water, cups	2		2		2	
Number of Bottles	24		28		28	
Comments						
Brewing	Hops added at 50 minutes.		Hops added at 50 minutes. Transfer to tertiary on 6/8/2003. Secondary gravity = 1.011		Boiling hops added at 45 min. Finishing hops split evenly at 15 minutes and 2 minutes.	
Fermentation	Fermentation active at 24 hours. 1/2 oz lactic acid added at bottling.		Fermentation active at 24 hours.		Fermentation beginning at 17 hours.	
Beer					Second in German Light Lager and Fourth in Classic Pilsner at 2003 SD County Fair First in German Pale Lager at 2003 QUAFF Oktoberfest	
Source of Recipe	Custom recipe.		Custom recipe.		Custom recipe.	

BEER STYLE	Foreign Coffee Stout (All Grain)		Bavarian Hefeweizen (All Grain)		Northern German Altbier (All Grain)	
Brewing Date	7/4/2003 10		8/16/2003 11		8/31/2003 12	
Bottling Date	7/27/2003		9/6/2003		9/21/2003	
Primary Fermenter	3.0 gallons		3.0 gallons		3.0 gallons	
Secondary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Malt	American Two-Row Malt 7 lbs Crystal 60°L Malt 1.5 lb Roasted Barley 1 lb French Roast ground coffee 5 oz (in 12 cups)		German Pilsner Malt 2 lbs German Wheat Malt 4.5 lbs		German Pilsner Malt 4 lbs German Munich Malt 2.5 lbs Black Patent Malt 2 oz	
Color, SRM	34.6		3.1		15.4	
Color, MCU	113		3.1		25.7	
Actual Color, SRM						
First Rest	20 minutes		15 minutes		15 minutes	
Water, gallons	2.13 gallons		1.5 gallons		1.5 gallons	
Temperature	125°-123°		120°		122°-124°	
Second Rest	70 minutes		75 minutes		75 minutes	
Water, gallons	1.75 gallons		1.25 gallons		1.5 gallons	
Temperature	150°-146° (148° average)		142°-148° (145° average)		146°-156° (152° average)	
Third Rest						
Water, gallons						
Temperature						
Mashout Temperature	170°		170°		168°	
Sparge Water, gallons	2 gallons		2.75 gallons		2.5 gallons	
Boiling Time	60 minutes		60 minutes		60 minutes	
Boiling Hops	Kent Golding pellets (6.9%) 1 oz		Hallertauer pellets (4.5%) 0.5 oz		Spalt pellets (4.5%) 1.5 oz	
Finishing Hops					Spalt pellets (4.5%) 0.5 oz	
IBUs	37		12.5		43	
Yeast	White Labs Irish Ale (WLP004) 1 vial (22 oz starter)		White Labs Hefeweizen Ale (WLP300) (22 oz starter)		White Labs Alt/Kolsch Ale (WLP029) (22 oz starter)	
Water/Treatment	All tap water 1 tsp Irish Moss		All tap water 1 tsp Irish Moss		All tap water 1 tsp Irish Moss	
Original Gravity						
Maximum	1.094		1.071		1.066	
Target	(80% extraction) 1.075		(80% extraction) 1.056		(80% extraction) 1.053	
Measured	1.070		1.050		1.048	
Primary Gravity	1.024		1.014		1.016	
Ending Gravity	1.024		1.014		1.016	
Extract Efficiency, %	74%		70%		73%	
Apparent Attenuation	66%		72%		67%	
BU/GU	0.53		0.25		0.90	
Potential Alcohol, %	wt% vol% 4.83% 6.04%		wt% vol% 3.78% 4.73%		wt% vol% 3.36% 4.20%	
Lock Installed	7/6/2003		8/20/2003		9/5/2003	
Secondary Fermenter	7/12/2003		8/23/2003		9/6/2003	
Days in Primary	8		7		6	
Days in Secondary	15		14		15	
Primary Fermenter Temp	65°		68°		68°	
Secondary Fermenter Temp	65°		68°		68°	
Priming Sugar, cups	Corn Sugar 1/3		Corn Sugar 1/2		Corn Sugar 1/2	
Water, cups	2		2		2	
Number of Bottles	28		27		30	
Comments						
Brewing	Hops added at 60 minutes. Coffee added while cooling.		Hops added at 50 min.		Hops added at 50 min and 15 min.	
Fermentation	Fermentation very active at 17 hours.		Explosive fermentation at 17 hours.		Explosive fermentation at 17 hours.	
Beer			Third in Wheat Beers in 2003 California State Homebrew Competition.		Third in German ales in 2003 QUAFF Oktoberfest. Second in Mixed Styles in 2003 California State Homebrew Competition.	
Source of Recipe	Custom recipe.		Custom recipe.		Custom recipe.	

BEER STYLE	Belgian Tripel (All Grain)		American Barley Wine (All Grain)		Cyser Melomel
Brewing Date	9/20/2003 13		10/4/2003 14		10/18/2003 15
Bottling Date	10/12/2003		10/25/2003		
Primary Fermenter	3.0 gallons		3.0 gallons		3.0 gallon
Secondary Fermenter	2.8 gallons		2.8 gallons		2.8 gallon
Malt	Belgian Pilsner Malt 10 lbs		American Two-Row Malt 12 lbs		See Mead Log
	CaraPils Malt 1 lb		Crystal 40°L Malt 2 lbs		
	Corn Sugar 8 oz		Brown Sugar 1 lb		
	Cane Sugar 8 oz				
Color, SRM	5.3		15.5		
Color, MCU	5.3		26.5		
Actual Color, SRM					
First Rest	20 minutes		20 minutes		
Water, gallons	2.25 gallons		2.75 gallons		
Temperature	128°-129°		120°		
Second Rest	70 minutes		110 minutes		
Water, gallons	2.0 gallons		2.5 gallons		
Temperature	150°-157° (154° average)		144°-157° (150° average)		
Third Rest					
Water, gallons					
Temperature					
Mashout Temperature	168°		168°		
Sparge Water, gallons	2.5 gallons		2.5 gallons		
Boiling Time	100 minutes		140 minutes		
Boiling Hops	Kent Golding pellets (6.6%) 0.4 oz		Centennial pellets (9.1%) 2 oz		
	Saaz pellets (3.9%) 0.4 oz				
Finishing Hops	Kent Golding pellets (6.6%) 0.6 oz		Cascade pellets (6.6%) 1 oz		
	Saaz pellets (3.9%) 0.6 oz		Cascade flowers (?-7%) (dry) 1 oz		
IBUs	27.5		93		
Yeast	White Labs Abbey Ale (WLP530) (22 oz starter) 1 vial		White Labs Dry English Ale (WLP007) (22 oz starter) 1 vial		
Water/Treatment	5 gallons DI, 1.5 gallons tap water 1 tsp Irish Moss		All tap water 1 tsp Irish Moss		
Original Gravity					
Maximum	1.120		1.149		
Target	(75% extraction) 1.093		(75% extraction) 1.115		
Measured	1.094		1.105		
Primary Gravity	1.030		1.046		
Ending Gravity	1.027		1.037		
Extract Efficiency, %	78%		70%		
Apparent Attenuation	71%		65%		
BU/GU	0.29		0.89		
Potential Alcohol, %	wt% 7.04%	vol% 8.79%	wt% 7.14%	vol% 8.93%	
Lock Installed	9/27/2003		10/10/2003		
Secondary Fermenter	9/28/2003		10/13/2003		
Days in Primary	8		9		
Days in Secondary	14		12		
Primary Fermenter Temp	68°		68°		
Secondary Fermenter Temp	68°		68°		
Priming Sugar, cups	Corn Sugar 1/2		Corn Sugar 1/3		
Water, cups	2		2		
Number of Bottles	27		22		
Comments					
Brewing	Boiling hops added at 50 min. Finishing hops split evenly at 15, 10, and 2 min.		Boiling hops added at 80 min. Finishing hops split evenly at 20 and 2 min. 1 oz of dry hops added in secondary		
Fermentation	Active fermentation at 16 hours.		Active fermentation at 16 hours. Jon Peterson's hops for dry hops.		
Beer					
Source of Recipe	Custom recipe.		Custom recipe.		

BEER STYLE	Holiday Old Ale (All Grain)		Scottish Export (All Grain)		Scotch Ale (All Grain)	
Brewing Date	11/16/2003 16		11/28/2003 17		12/13/2003 18	
Bottling Date	12/6/2003		12/21/2003		1/3/2004	
Primary Fermenter	3.0 gallons		3.0 gallons		3.0 gallons	
Secondary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Malt	American Two-Row Malt	7 lbs	British Pale Malt	5 lbs	British Pale Malt	9 lbs
	Crystal 20°L Malt	1 lb	Crystal 60°L Malt	1 lb	Crystal 70°L Malt	1 lb
	Crystal 90°L Malt	1 lb	German Rauch Malt	8 oz	German Rauch Malt	8 oz
	Brown Sugar	1 lb	Chocolate Malt	2 oz	Chocolate Malt	2 oz
Color, SRM	17.2		17.1		19	
Color, MCU	34.1		33.8		42.1	
Actual Color, SRM						
First Rest	20 minutes		8 minutes		20 minutes	
Water, gallons	1.75 gallons		1.5 gallons		2.25 gallons	
Temperature	120°-118°		120°		126°	
Second Rest	70 minutes		52 minutes		70 minutes	
Water, gallons	1.75 gallons		1.75 gallons		2.25 gallons	
Temperature	140°-156° (145° average)		160°-154° (158° average)		160°-150° (155° average)	
Third Rest						
Water, gallons						
Temperature						
Mashout Temperature	165°		165°		165°	
Sparge Water, gallons	2.75 gallons		2.25 gallons		1.75 gallons	
Boiling Time	90 minutes		60 minutes		60 minutes	
Boiling Hops	Kent Golding pellets (6.6%)	1 oz	Kent Golding pellets (6.6%)	0.5 oz	Kent Golding pellets (6.6%)	1 oz (mash hops)
Finishing Hops						
IBUs	34		18		24	
Yeast	White Labs English Ale (WLP002) (22 oz starter)	1 vial	White Labs Edinburgh Scottish Ale (WLP028) (22 oz starter)	1 vial	White Labs Edinburgh Scottish Ale (WLP028) (22 oz starter)	1 vial
Water/Treatment	All tap water 1 tsp Irish Moss		All tap water 1 tsp Irish Moss		All tap water 1 tsp Irish Moss	
Original Gravity						
Maximum	1.105		1.070		1.115	
Target	(75% extraction)	1.082	(75% extraction)	1.052	(75% extraction)	1.086
Measured	1.086		1.062		1.092	
Primary Gravity	1.029		1.028		1.042	
Ending Gravity	1.029		1.028		1.038	
Extract Efficiency, %	82%		89%		80%	
Apparent Attenuation	66%		55%		59%	
BU/GU	0.40		0.29		0.26	
Potential Alcohol, %	wt%	vol%	wt%	vol%	wt%	vol%
	5.99%	7.48%	3.57%	4.46%	5.67%	7.09%
Lock Installed	11/22/2003		12/4/2003		12/19/2003	
Secondary Fermenter	11/23/2003		12/6/2003		12/21/2003	
Days in Primary	7		8		8	
Days in Secondary	13		15		13	
Primary Fermenter Temp	65°		65°		65°	
Secondary Fermenter Temp	65°		65°		65°	
Priming Sugar, cups	Corn Sugar	1/3	Corn Sugar	1/3	Corn Sugar	1/3
Water, cups	2		14		2	
Number of Bottles			37		28	
Comments						
Brewing	Hops added at 60 minutes		4.5 hour brew session. Hops added at 50 minutes		Hops added during protein rest	
Fermentation	Fermentation underway at 30 hours.		Fermentation underway at 17 hours.		Fermentation underway at 17 hours.	
Beer			Diluted with 3/4 gallon of filtered water to produce OG 1.049, FG 1.022. Second in Scottish Ales at 2004 AFC			
Source of Recipe	Custom recipe.		Custom recipe.		Custom recipe.	

BEER STYLE	Chenin Blanc Hippocras (Mead)	Helles Bock (All Grain)	Oktoberfest (All Grain)
Brewing Date	1/1/2004 19	1/10/2004 2	1/24/2004 3
Bottling Date		2/1/2004	2/16/2004
Primary Fermenter	3.0 gallon	3.0 gallons	3.0 gallons
Secondary Fermenter	2.8 gallon	2.8 gallons	2.8 gallons
Malt	See Mead Log	German Pilsner Malt 6 lbs Vienna Malt 3 lbs	German Pilsner Malt 2 lbs Munich Malt 5 lbs Vienna Malt 1 lb
Color, SRM		4.25	13.1
Color, MCU		4.25	15.4
Actual Color, SRM			
First Rest		40 minutes	40 minutes
Water, gallons		3.38 gallons	3.0 gallons
Temperature		124°-128°	124°-128°
Second Rest		80 minutes	80 minutes
Water, gallons		~1.8 gallons decoction	~1.5 gallons decoction
Temperature		148°-156° (152° average)	148°-158° (152° average)
Third Rest		10 minutes	5 minutes
Water, gallons		~1.6 gallons decoction	~1.2 gallons decoction
Temperature		160°	160°
Mashout Temperature		165°	168°
Sparge Water, gallons		2.75 gallons	3.0 gallons
Boiling Time		60 minutes	60 minutes
Boiling Hops		Tettnanger pellets (5.6%) 0.8 oz	Tettnanger pellets (5.6%) 0.8 oz
Finishing Hops			
IBUs		23.7	24.2
Yeast		White Labs Oktoberfest (WLP820) (22 oz starter) 1 vial	White Labs Oktoberfest (WLP820) (22 oz starter) 1 vial
Water/Treatment		All tap water 1 tsp Irish Moss	All tap water 1 tsp Irish Moss
Original Gravity			
Maximum		1.094	1.080
Target		(80% extraction) 1.071	(80% extraction) 1.060
Measured		1.067	1.061
Primary Gravity		1.018	1.020
Ending Gravity		1.018	1.018
Extract Efficiency, %		71%	76%
Apparent Attenuation		73%	70%
BU/GU		0.35	0.40
Potential Alcohol, %		wt% 5.14% vol% 6.43%	wt% 4.51% vol% 5.64%
Lock Installed		-	1/29/2004
Secondary Fermenter		1/18/2004	2/1/2004
Days in Primary		8	8
Days in Secondary		14	14
Primary Fermenter Temp		60°-62°	58°-60°
Secondary Fermenter Temp		58°-60°	56°-60°
Priming Sugar, cups		Corn Sugar 1/2	Corn Sugar 1/2
Water, cups		2	2
Number of Bottles		29	27
Comments			
Brewing		Double decoction. Hops at 50 minutes.	Double decoction. Hops at 50 minutes.
Fermentation		Fermentation underway at 21 hours. Diacetyl rest at beginning of secondary for two days.	Fermentation underway at 21 hours. Diacetyl rest at beginning of secondary for two days.
Beer		First in Bocks at 2004 AFCHBC	
Source of Recipe		Custom recipe.	Custom recipe.

BEER STYLE	Schwarzbier (All Grain)		Dry Stout (All Grain)		Katie's Stout (All Grain)	
Brewing Date	2/8/2004	4	3/21/2004	5	4/18/2004	6
Bottling Date	3/7/2004		4/10/2004		5/9/2004	
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	American Two-Row Malt	4 lbs	American Two-Row Malt	4 lbs
	Munich Malt	5 lbs	Roasted Barley	1 lb	Roasted Barley	1 lb
	Chocolate Malt	8 oz	Crystal 60°L Malt	8 oz	Crystal 60°L Malt	8 oz
			Chocolate Malt	8 oz	Chocolate Malt	8 oz
			Flaked Oats	8 oz	Flaked Oats	8 oz
Color, SRM	23.1		41		41	
Color, MCU	60.7		142		142	
Actual Color, SRM						
First Rest	30 minutes		15 minutes		15 minutes	
Water, gallons	2.8 gallons		1.63 gallons		1.63 gallons	
Temperature	126°-130°		126°		126°	
Second Rest	80 minutes		75 minutes		75 minutes	
Water, gallons	~1.5 gallons decoction		1.37 gallons		1.37 gallons	
Temperature	148°-156° (152° average)		148°-154° (152° average)		148°-154° (152° average)	
Third Rest	5 minutes					
Water, gallons	~1.3 gallons decoction					
Temperature	167°					
Mashout Temperature	167°		169°		169°	
Sparge Water, gallons	3.0 gallons		2.75 gallons		2.75 gallons	
Boiling Time	60 minutes		90 minutes		90 minutes	
Boiling Hops	Tettnanger pellets (5.6%)	0.75 oz	Challenger pellets (7.0%)	1 oz	Challenger pellets (7.0%)	1 oz
Finishing Hops	Tettnanger pellets (5.6%)	0.25 oz				
IBUs	31		38.3		38.3	
Yeast	White Labs Oktoberfest (WLP820) (25 oz starter)	1 vial	White Labs English Ale (WLP002) (22 oz starter)	1 vial	White Labs English Ale (WLP002) (22 oz starter)	1 vial
Water/Treatment	All tap water 1 tsp Irish Moss		All tap water 1 tsp Irish Moss		All tap water 1 tsp Irish Moss	
Original Gravity						
Maximum	1.073		1.063		1.063	
Target	(80% extraction)	1.055	(75% extraction)	1.047	(75% extraction)	1.047
Measured	1.059		1.056		1.056	
Primary Gravity	1.021		1.015		1.015	
Ending Gravity	1.020		1.015		1.015	
Extract Efficiency, %	81%		89%		89%	
Apparent Attenuation	66%		73%		73%	
BU/GU	0.53		0.68		0.68	
Potential Alcohol, %	wt%	vol%	wt%	vol%	wt%	vol%
	4.09%	5.12%	4.31%	5.38%	4.31%	5.38%
Lock Installed	2/13/2004		3/26/2004		4/23/2004	
Secondary Fermenter	2/15/2004		3/28/2004		4/25/2004	
Days in Primary	7		7		7	
Days in Secondary	21		13		14	
Primary Fermenter Temp	56°-62°		62°		65°	
Secondary Fermenter Temp	56°-62°		62°		65°	
Priming Sugar, cups	Corn Sugar	1/2	Corn Sugar	1/3	Corn Sugar	1/3
Water, cups	2		2		2	
Number of Bottles	28		28		28	
Comments						
Brewing	Double decoction. Boiling hops at 60 minutes, finishing hops at 10 minutes.		Hops added at 50 minutes		Hops added at 50 minutes	
Fermentation	Fermentation underway at 30 hours. Diacetyl rest at beginning of secondary for two days.		Fermentation underway at 30 hours.		Fermentation underway at 30 hours.	
Beer					Best of Show, QUAFF Oktoberfest 2004	
Source of Recipe	Custom recipe.		Custom recipe.		Custom recipe.	

BEER STYLE	American Amber Ale (All Grain)		Las Vegas Brown Porter (All Grain)		Bavarian Weizen (All Grain)	
Brewing Date	5/1/2004	7	5/8/2004	8	5/29/2004	9
Bottling Date	5/22/2004		5/29/2004		6/25/2004	
Primary Fermenter	3.0 gallons		3.0 gallons		3.0 gallons	
Secondary Fermenter	2.8 gallons		2.8 gallons		2.8 gallons	
Malt	American Two-Row Malt 6 lbs Crystal 60°L Malt 8 oz		American Two-Row Malt 5 lbs Crystal 60°L Malt 1 lb Chocolate Malt 8 oz		Belgian Pilsner 2 lbs Red Wheat Malt 5 lbs	
Color, SRM	10.7		23.8		3.3	
Color, MCU	11.2		64		3.3	
Actual Color, SRM						
First Rest	15 minutes		15 minutes		12 minutes	
Water, gallons	1.5 gallons		1.5 gallons		1.5 gallons	
Temperature	126°		126°		120°	
Second Rest	45 minutes		45 minutes		73 minutes	
Water, gallons	1.5 gallons		1.5 gallons		1.5 gallons	
Temperature	148°-154° (152° average)		148°-154° (152° average)		152°-156° (154° average)	
Third Rest						
Water, gallons						
Temperature						
Mashout Temperature	169°		169°		169°	
Sparge Water, gallons	2.5 gallons		2.5 gallons		2.5 gallons	
Boiling Time	60 minutes		60 minutes		60 minutes	
Boiling Hops	Cascade pellets (6.9%) 0.75 oz		Kent Golding pellets (6.9%) 0.6 oz		Tettnanger pellets (5.0%) 0.5 oz	
Finishing Hops	Cascade pellets (6.9%) 0.75 oz Cascade pellet dry hops 0.5 oz					
IBUs	35.7		35.7		13.5	
Yeast	White Labs California Ale (WLP001) (22 oz starter) 1 vial		White Labs English Ale (WLP002) (22 oz starter) 1 vial		White Labs Hefeweizen Ale (WLP300) (22 oz starter) 1 vial	
Water/Treatment	All tap water 1 tsp Irish Moss		All tap water 1 tsp Irish Moss		All tap water 1 tsp Irish Moss	
Original Gravity						
Maximum	1.066		1.064		1.076	
Target	(75% extraction) 1.050		(75% extraction) 1.048		(75% extraction) 1.057	
Measured	1.054		1.052		1.064	
Primary Gravity	1.018		1.022		1.015	
Ending Gravity	1.018		1.022		1.014	
Extract Efficiency, %	82%		81%		84%	
Apparent Attenuation	67%		58%		78%	
BU/GU	0.66		0.69		0.21	
Potential Alcohol, %	wt% 3.78% vol% 4.73%		wt% 3.15% vol% 3.94%		wt% 5.25% vol% 6.56%	
Lock Installed	5/7/2004		5/12/2004		-	
Secondary Fermenter	5/8/2004		5/16/2004		6/5/2004	
Days in Primary	7		8		7	
Days in Secondary	14		13		20	
Primary Fermenter Temp	62°		65°		65°-68°	
Secondary Fermenter Temp	62°		65°		65°-68°	
Priming Sugar, cups	Corn Sugar 1/2		Corn Sugar 1/3		Corn Sugar 5/8	
Water, cups	2		2		2	
Number of Bottles	28		5 + keg		29	
Comments						
Brewing	Boiling hops added at 50 minutes. Finishing hops added equally at 15, 5, and 2 minutes. Dry hops in secondary.		Hops added at 50 minutes.		Hops added at 50 minutes.	
Fermentation	Fermentation underway at 18 hours.		Fermentation underway at 18 hours.		Fermentation underway at 18 hours.	
Beer						
Source of Recipe	Custom recipe.		Custom recipe.		Custom recipe.	