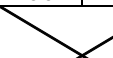


Brew System:	18G Anvil Foundry, Sparge, 75% PWR		
Chiller:	JaDeD Scylla	Fermenter(s):	Kegmenter

Total Water Required									
Design	59.4	qt	51.0	°F	Actual	60.0	qt	51.0	°F
Mash Schedule & Water Infusions									
Step #	Schedule		Strike Water (Preheated Tun)				Mash	Mash pH	
	Temp	Time	Design		Actual		Actual		
	°F	min	qt	°F	qt	°F	°F	Design	Actual
1	145	45	30.0	155	33.0	150.0	145.0	5.5	
2	158	15							
3									
4									
5									

Forced Carbonation		
CO2 Volume	2.5	
Temperature	38.0	°F
Pressure	11.2	PSI

Lautering Process (Wort Separation)							
		Design		Actual		Corrected	
		qt	°F	qt	°F	qt	°F
Fly Sparge	Sparge Water Req'd	30.7	158.0	27.0	145.0	27.1	158.0
	-	-	-				
	-	-	-				
	Time Req (min) @ 0qt/min	#DIV/0!	-				
	Wort Collected	52.3	158.0	53.2	210.5	52.2	158.0
	Grain Absorb Rate	0.40	qt/lb	0.38	qt/lb		
Grains Only Contribution	S.G.	Hydrometer	1.037			°F	
		Refractometer	9.3	° Brix	° Brix		
	Mash Extract Efficiency	70%			Hydrometer		
				Refractometer			

Boil Process							
		Design		Actual		Corrected	
Boil	Start Volume	53.3	qt		qt		
	Time	60	min		min		
	End Volume (w/ IC)	50.1	qt		qt		
	Boil off Rate	5.3	qt/hr		qt/hr		
Post Boil	Chilled Volume	46.3	qt		qt	0.0	qt
		75	°F		°F	75	°F
O.G.	Hydrometer	1.041		1.051	°F	°F	1.052
	Refractometer	10.1			° Brix		

Fermentation & Clarification							
		Design		Actual		Corrected	
		qt	°F	qt	°F		
Into Fermenter		45.0	75.0				
Into Bright Tank or Aging Vessel							
F.G.	Hydrometer	1.008				°F	
	Refractometer	2.0	° Brix		° Brix		
Packaged Beer		42.0	at		at		