

# Brew Sheet

Recipe Name	Border patrol				
Style	No style beer		Colour	11.3	EBC
Date brewed			Colour	5.7	SRM
Bitterness correction applied			%	IBU	24.00
Total water needed for this brew day	22.3	liters	Est. FG.	1.046	11.9
Source	22.3	liters	Treated may be more than total water needed		
RO/Rainwater		liters			

## Measure and crush grains for the mash

[illegible]

### Salt additions for full volume water profile

Salt additions for full volume water profile		Steve's Mild		Batch size	85% Phosphoric acid	
	Calcium Sulphate	4.0	gms	12	litres	
	Calcium Chloride	5.0	gms	Full Main water		
	Magnesium Sulphate		gms		1.0	ml
	Sodium Chloride	1.0	gms	Main+ RO Diluted		
	Calcium Carbonate		gms	50.00%	0.5	ml
	Sodium Bicarbonate		gms			

### Heat water for single infusion mash for

Heat water for single infusion mash for	15.00	mins	Full mash regime below		
Mash Temperature is	53.00	C			
Total water in the Mash Tun	22.3	litres			
Heat this water in the HLT for the mash	22.3	litres	at	54.8	C
Stabilise the water in the tun to	54.6	C			

### Mash regime

		Mash regime	<u>Temp.</u>	<u>Step</u>	<u>Time</u>
			53	One	15
			Rise		
			63	two	45
			Rise		
				three	
			Rise		
				four	
			Rise		5
			75	Mashout	10

### Check for FWH additions

**Total Mash time      75      minutes**

Total HLT water available only if batch or fly sparging.	0.0	litres	Sparge 1	-9.4	Itr
			Sparge 2	9.4	Itr
Transfer wort to boil kettle	18.8	litres			
Check pre-boil gravity	10.0				

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# Brew Sheet

30 minute boil adding Hops and other additions.

Hop Additions	Gms	Min.	24.00	IBU
Tettnanger	15.00	FWH		
Citra	6.00	Cube		
Saphir	10.00	Cube		
Tettnanger	5.00	Cube		

Add any sugars to the boil.

Sugar Table	0.10	kg
		kg
		kg
		kg
		kg

Additional boil adjuncts [Spices etc.]

			Add to boil
			Add to boil
			Add to boil
			Add to boil
			Add to boil

15 minutes before flame out add Irish moss

End of boil	15.8	Ltr *
Estimated Gravity at the end of boil	1.046	11.9
Kettle losses	2.0	Ltr *
Real wort starter		Ltr *
Hot Volume for chilling	13.8	Ltr
Shrinkage 4%	.63	Ltr
Actual final cooled volume	13.2	Ltr
Actual final gravity before adding yeast		
Yeast to use	Windsor	
Estimated FG based on yeast attenuation	1.013	
Fermenter loss	1.20	Ltr
To Keg	12.00	Ltr

Brew day notes and comments