

# Apartment Brewing with Kevin

A Series of Problems Solved (sort of)

### Recipes and Calculation



File Edit View		rmat Data Tools	Add-ons Help All changes saved in Drive								₹ Lovib ₹ lbs ₹	≂ Gravi ≂		MC = % b				Lovibond	lbs	Gr
5 p a 5	100% -	\$ % .000	123 - Arial - 10 - B 7 - A -	♦ - 田 - 題 - 를 - ± - IN - >	- GĐ	E [	III ▼ -	Σ -		10L Crystal Malt	10	1.032	0		0.0%		DME Extra Light	3		
	10070	· · · · · ·	, 120 / 1.1.d.					_		120L Crystal Malt	120	1.033	0		0.0%		DME Light	3.5		
eer type										20L Crystal Malt	20	1.033	0	-	0.0%		DME Amber	10		
,										2L German Crystal Malt		1.033	0		0.0%		DME Dark	30		
A	В	С	D	E	F	G	H I	J	K	40L Crystal Malt	40	1.034	0		0.0%		Sucrose (Table Suga			
er type	Batch size	Sold by	Ingredients/flavors	Notes	OG	EG 9	%ABV IBI	I ATTN	Brew date	65L Crystal Malt	65	1.034	0		0.0%		Honey (Clover)	0.09		
er type	Dutch Size	Join by	· ·	Hotes	00		ALD VIDO	, 41111	Diew date	Amber Malt	27	1.032	0	-	0.0%		Agave Nectar	1.5		
			Grain steep, added chocolate before the boil and never added							Aromatic Malt	20	1.036	0		0.0%		Syrup Malt Extract	3.5		
			chestnuts (WHERE DO YOU BUY THEM) Chocolate wasn't							Biscuit Malt	25	1.035	0		0.0%		Molasses	80		
			very noticable. Maybe add it at the end of the boil? Batch							Black Malt	500	1.028	0		0.0%		Lactose	0		
wn Chestnut Ale	1 gallon	Brooklyn Brewery	made 8 bottles						3/1/2013	BlackPrinz	550	1.025	0		0.0%		Brown Sugar	40		_
			Dry malt extract, liquid malt extract, and barley. Very similar to							Brown Malt	65	1.032	0		0.0%					
h Stout	5 gallon	Brewer's Best	guiness extra stout. Batch made 34 bottles							Caramunich Malt	47	1.034	0		0.0%	Total Pounds	of 100% Fermentabl	es	0	
ii Stout	3 gallott	Diewei 3 Dest	5							Carapils Malt	1.5	1.033	0		0.0%					
			Grain steep, liquid malt extract. Much sweeter than I expected.							Chocolate Malt	350	1.029	0		0.0%					
nerican Pale Ale	5 gallon	Brewer's Best	Batch made 46 bottles.	Seemed higher %abv than most beers						Flaked Barley	1	1.032	0		0.0%					
			Grain steep, liquid malt extract (2), dry malt extract (3). 2oz							Flaked Maize	1 3	1.037	111		0.9%					
perial Pale Ale	5 gallon	Brewer's Best	Columbus hops at start of boil, 2oz simcoe hops at end.							Flaked Oats	1	1.033	0		0.0%					
	- ganon	2.21101 0 2001	The state of the s							Flaked Rye	2	1.029	0	-	0.0%					
			pale malt and flaked wheat steep, wheat LME (one at boil							Flaked Wheat	2	1.036	0	_	0.0%					
merican Pale Wheat				Half batch with rasberry flavoring - more sour						German Munich Malt	8	1.037	0		0.0%					
	5 gallon	Brewer's Best	liberty hops aroma	than expected						German Vienna Malt	2.5 11	1.037	407		6.5%					
			1lbs steeped honey malt grain, 6.6lbs light LME, 1lbs corn							Harrington Pilsner Malt	1.5	1.038	0		0.0%					
			sugar, 1oz Brewer's Gold hops for 40min boil, add 1lbs wheat							Honey Malt	25	1.034	0		0.0%					
perial Blonde Ale	5 gallon	Brewer's Best	DME, (2) .5oz cascade hops at end of boil	hoppier taste than I expected						Light Munich Malt	8	1.034	0		0.0%					
ochar bioride / lie	5 gallon	Dicwel 3 Dest	137	noppier taste than r expected						Maris Otter Pale Malt	2.2	1.038	0		0.0%					
			5 gallons of local cider bought from whole foods, so that it							Peat-Smoked Malt	2.8	1.034	0	-	0.0%					
			wasn't chemically pasturized. EC-1118 sparkling wine yeast.							Roasted Barley	300	1.033	0	_	0.0%					
				WAY under carbonated. Good flavor, not too						Six-Row	1.7	1.035	0		0.0%					
rd Cider	5 gallon	Whole foods	agent used after second fermentation	dry and still with a cider bite						Special B Malt	110	1.03	0		0.0%					
			1 gallon with wine yeast, and a few ounces of brown sugar.	HAHAHA makes up for previous batch's lack						White Wheat	3 0.375	1.038	14.25	0	2.6%					
rd Cider	1 gallon	Plymouth Orchard	Sat for ~1month	of carbonation. Pretty much cider champagne																_
	. 3									Total Ibs Grain	14.375	Grain GU	532.25			SRM Rati	SRM Number		p Utilizati	ion
	- "			At first taste, under carbonated. Now it seems								Total GU	532.25	5 SRI	1	Color		Minu 0 to		- "
bust Porter	5 gallon	Brewer's Best	dunno	very well carbonated									4.070	4.040	Clear		0			
			just used the cooper's dark ale condensed wort and added hot							Water Calculations		OG Attenuation			5.92% Light Str		1 - 2.5 2.5 - 3.5	6 to		
			water. Added 2 tsp vanilla extract and 4 cinnamon sticks when							vvater Calculations		Attenuation	on /5%		Dark Str		2.5 - 3.5 3.5 - 5.5		20	40
rk Ale	5 gallon	Cooper's	bottling	way too much cinnamon	1.035					O	1.25				Light Am		5.5 - 10.0		25	10.
			all grain, ~10lbs grain, citrus smelling hops at boil start,	Very clear, but sediment floats around too						Quarts of water/lb grain Strike water (gal)	1.25 4.49				Pale Am		10.0 - 18			15.
				much. Piney flavor and smell, closer to an						Mash temp F	146.00					nber or Copper	18 - 26			18.
orioon Dalo Al-	E gollon	Kubabaan	second fermentation	IPA	1.055	1.01	5.0	04 00/	,	Grain temp F	75.00					rk Amber	26 - 40			22.
merican Pale Ale	5 gallon	Kuhnhenn			1.055	1.01	5.9	81.8%	0	Strike temp	157.71				Black	K PARIDEI	40+	41 to		26.5
			Steeped grains: caramel, chocolate, barley. 3lbs dark malt	great mouthfeel and roasted character. The						Curke temp	107.71				Diack		401			28.
			3lbs pilsner malt. 1lbs maltodextros. 5oz lactose. 1 hops	sweetness is strong on the backend, perhaps						Water losses									60	20.1
k Stout	5 gallon	Brewer's Best	bittering boil start. 1 hops aroma 10min	too much; it leaves a noticable aftertaste	1.065	1.035	3.9	46.2%	6	**4(6) 105565								3110	, 00	- 30
	_		·	bland, but with fruity esthers, and clove like						Boil time (Hours)	2.50								SECRETS	S
lgian Blonde	5 gallon	recipe	1.6oz hallertau 90min	finish	1.065	1.009	7.4	86.2%		Evaporation (%/hr)	10%								LONETO	-
gian bionue	5 gallon	recipe			1.005	1.003	1.4	00.2%	0	Shrinkage (4%)	4%									
			15.25 2-row, .5 caramel 40, 1.5 corn sugar	Strong alcohol at first taste. Later the flavors						Total boil volume neede										
			2oz warrior & chinook 90min, 1oz simcoe 45min, 1oz	balance out and it's fantastic							-									
				Citrus flavors diminished after a month and						Preboil gravity target	1.052									
erial IPA	5 gallon	recipe	columbus 1.75oz centennial 1.75oz simcoe dry	flavor is much more floral	1.08	1.01	9.2	87.5%	1/25/2014		1.002									
		· ·	·	too sweet, must have mashed too high or not						Grain loss (0.175gal/lb)	2.52									_
/heat is it?		wolfs own	7lbs 2-row, 5lbs wheat, 2lbs honey malt, 1lbs sugar, 1oz cluster 60min, 1oz cascade 10min, safale WB-06	long enough or something, seems like it may have been infected too			13 5.5	76.4%	0/_	Equipment loss	0.5									
	4 gallon					1.012				First runnings	1,48									
						1.013	5.5	76.4%	0	otronningo										
			7lbs 2 row Files wheat 2lbs benev malt 1lbs sugar 1sz	protty awast after a few months it's a let like						Infusion volume	5.30									

## Working Space







#### Starters







### Brew Kettle







They're not kidding around

## Mash Tun Set up







## Showerhead Sparging







Three tier (lol)

#### Mash & Boil







Bit of a very stuck sparge

Semi-solution: new mash paddle

Lesson learned: rice hulls needed



Still sparging with showerhead



#### Plate Chiller





Frozen water bottles are key



300 micron mesh is way too fine



The little pump that could



#### Fermentation







And plastic



And plastic

### Temperature Control

More plastic











### Serving



Transfer to keg with standard siphon A nightmare of tubes



