

PRAIRIE BREW SUPPLY ALL GRAIN BEER KIT

PBS-AGKNQ

BREW NAME: Not Qwhite IPA

Brew Date: _____

ESTIMATED RANGES:

Estimated OG: 1.049 Estimated FG: 1.011

Estimated SRM: 4.1 Estimated IBUs: 34.9

Estimated alcohol ABV %: 5.0

Mash temperature: 150°F (65.6°C) Mash time: 90 min

Boil time: 90 min

Suggested fermentation temp.: Depends on Yeast

(Ingredients for approximately 5.5 gal)

mash ingredients

AMOUNT	NAME	TYPE	#	%
10 lbs	Malt	Grain	1	100

boil ingredients

AMOUNT	NAME	TYPE	#	IBU
0.5 oz	Hops (90 min)	Hops	2	25.9
1 tsp	Irish Moss (10 min)	Fining	3	8.9
3 oz	Hops (Whirlpool 20 min)	Hops	5	0
3.75 oz	Hops (Dry Hop 3 Days)	Hops	6	0

fermentation ingredients

AMOUNT	NAME	TYPE	#	IBU
1 pkg	Lalbrew New England or Escarment Labs Foggy London Ale (Not Included)	Yeast	5	-

BREW DAY DATA:

Mash water vol.: _____ Strike temp.: _____

Mash temp.: _____ Mash time: _____

Mash out temp.: _____ Sparge water vol.: _____

Sparge temp.: _____ Pre-boil vol.: _____

Boil time: _____

Pre-boil gravity reading: _____

Number of gallons in Fermenter: _____

Original Gravity (OG): _____

Temp of wort at pitching yeast: _____

Lag time from onset of fermentation: _____

Actual fermentation temp.: _____

Days in Primary Fermenter: _____

Days in Secondary Fermenter: _____

Final Gravity (FG): _____

Keg/bottle vol: _____ Date: _____

(_____ - _____) x 131 = _____ % ABV

Final Gravity – Original Gravity x 131 = %ABV

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Brewing Notes:

