

# Brewsheet: Starter

## Specialty Beer

**Type:** All Grain

**Date:** 10/24/2015

**Batch Size:** 0.50 gal

**Brewer:** Sean

**Boil Size:** 0.53 gal

**Asst Brewer:**

**Boil Time:** 15 min

**Equipment:** Starter Equipment

**Taste Rating(out of 50):** 35.0

**Brewhouse Efficiency:** 75.00

**Taste Notes:**

Prepare for Brewing	
	Prepare Yeast Starter
	Clean and Prepare Brewing Equipment
	Prepare 0.62 gal Water for Brewing

Mash or Steep Grains				
<b><u>Ingredients for Mashing</u></b>				
<b>Amount</b>	<b>Item</b>	<b>Type</b>	<b>% or IBU</b>	
12.0 oz	Pale Malt, Maris Otter (3.0 SRM)	Grain	100.00 %	
<b><u>Single Infusion, Light Body</u></b>				
<b>Step Time</b>	<b>Name</b>	<b>Description</b>	<b>Step Temp</b>	
45 min	Mash In	Add 0.94 qt of water at 161.4 F	150.0 F	
10 min	Mash Out	Add 0.60 qt of water at 200.2 F	168.0 F	
Sparge with 0.24 gal of 168.0 F water.				

Boil Wort	
	Add water to achieve boil volume of 0.53 gal
	Estimated pre-boil gravity is 1.040
	Boil Ingredients

Cool and Prepare Fermentation	
	Cool wort to fermentation temperature

	Transfer wort to fermenter
	Add water to achieve final volume of 0.50 gal
	Ingredients for Fermentation
	Measure Actual Original Gravity _____ (Target: 1.043 SG)
	Measure Actual Batch Volume _____ (Target: 0.50 gal)

Fermentation	
	10/24/2015 - Primary fermentation (4 days at 68.0 F)
	10/28/2015 - Secondary fermentation (7 days at 68.0 F)
	N/A - Tertiary Fermentation (0 days at 68.0 F)
	Prepare for Bottling/Kegging
	Measure Final Gravity: _____ (Estimate: 1.011 SG)
	11/4/2015 - Bottle beer at 60.0 F with 0.4 oz of corn sugar.
	Age beer for 28.0 days at 52.0 F
	12/2/2015 - Drink and enjoy!

Notes
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