

4/20/00 Piper's Brew Mark II Mod 0

1.5 gallon of water cold

1 lb: Crystal Malt

1/4 lb chocolate Malt

1/2 lb roasted Malt

Brought to 200-205 dF remove from heat

Strain out the grain after the temp drop to 170 dF

Put back on stove brought to boil

Added 10 lbs of malt extract (John Bull unhopped light extract)

Brought back to bail

Added 1 oz of Kent Golding hop at boil

45 min add Fuggle Hop 1oz

15 min add Kent Gold-g hop 103

add 1 teaspoon of Irish Whass

Add White lab Edinbrough Ale yeast at 76°F

$$OG = 1.048$$

A+ 2nd Fermenter 1.016

$$\begin{array}{r} 32 \\ \times 105 \\ \hline 160 \\ 000 \\ 32 \\ \hline 3760 \end{array}$$
$$\begin{array}{r} 105 \\ \times 032 \\ \hline 210 \\ 315 \\ \hline 3360 \end{array}$$

$\frac{A}{Z} \cdot W$