

Beer Name: VIRTUE ENOUGH

Date: 2021-09-26

Notes: RESUMED 2021-09-11. RESTARTED YEAST.  
MALT WAS SEALED.

Task	Start	End
Heat to Strike	10:45	11:33
Measure salts, mix with hot water before adding		
Temperatures (°F):	strike	mash
	161	152
Mash Vol (gal):	5.09	
Sparge Vol (gal):	5.69	
Mash Salts (g):	1.54 GYP, 1.63 CaCl, 1.11 EPSOM, 0.5 SODA	
Sparge Salts (g):	1.72 GYP, 1.82 CaCl, 1.24 EPSOM, 0.55 SODA	
Notes: CIRCUIT TRIPPED DUE TO ANDREA OR LAM. OTHERWISE, CONTROLLER WAS -5°F FROM THERMOPEN AND WORKED BEAUTIFULLY.		
Mini-mash	11:26	11:36
pH: 5.7		
Acid Adjust (ml):	mash	sparge
	9.7	1.4
Notes: SWEET! A LITTLE TANGY BUT VERY MILD. LOTS OF PROTEIN		
Dough In:	12:00	12:03

<b>Mash:</b>	12:03	13:03
Gentle Stir (+15 min): 12:18		
Notes: MASH IN WAS QUICK AND EFFECTIVE. GRIST WAS BUOYANT. AROMA WAS STRONG AND AS EXPECTED.		
<b>Vorlauf</b>	13:20	13:30
Notes: WAS ABLE TO GET A HIGH FLOW RATE! LOTS of WHITE FOAM. PALE BEIGE AND CLOUDY TO START. STRONG, CLEAN AROMA.		
<b>Lauter</b>	13:35	13:40
pH:		
	target	measured
First Running SG:	1.075	1.067
First Wort Charge (oz): 1 CLU		
Notes: RAN FAST, LIKE VORLAUF.		
<b>Sparge:</b>	13:40	13:48
	target	measured
Pre-boil vol (gal):	7.8	8!
Notes:		

<b>Sanitize Chiller</b>	14:25	14:45
170F on return to HLT for at least 20 minutes		
<b>Boil</b>	14:28	15:28
Pre-boil SG:	target	measured
	1.039	1.039!
Post-boil SG:	target	measured
	1.047	1.045
Hop Charges (oz): —		
Notes: KEPT NUISANCE TRIPPING. RETURN HOSE FELL OUT 2X SANITIZING CHILLER--USE LID PORT W/ 2X 90° ELBOWS.		
<b>Assembler Chiller</b>		
Hop Jacket Charge (oz): 1 EKG		
<b>Whirlpool</b>	15:20	15:30
Whirlpool Charge (oz): 0.5 CW, 1.0 EKG		
<b>Hop Stand</b>	15:40	15:50
Notes: FORGOT TO MONITOR TEMP AND DEAD HEAD WATER SIDG: 155°F.		

<b>Transfer to FV</b>	15:56	16:10
Notes:		
Notes:		