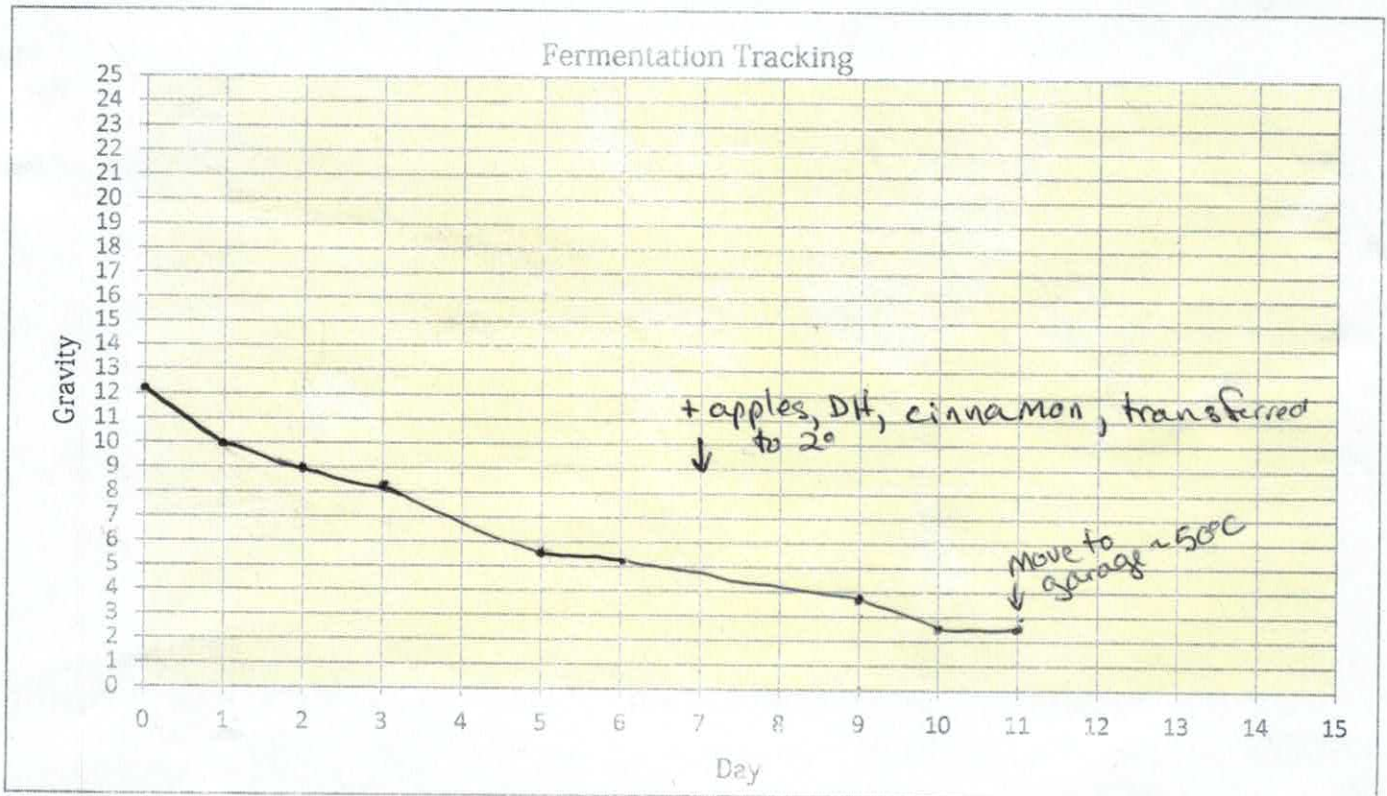


FERMENTATION LOG

Beer: Apple Pie BN: 17φφ2 Brew Date: 09/16/2017
 Brewer: Jess + Dave FV: S-1 Volume: 5.25 gal
 Original Gravity: 12.2 Dry Hop? (Y/N) Y Adjuncts (Y/N) Y

Fermentation Stats								
Date	Time	Day #	Gravity	Temp (F)	Diacetyl/Status	Dry Hop	Crash	pH
9/16/2017	1:30 p	φ	12.2	62°F	—	—	—	5.5
9/17/2017	8:00 p	1	10.0	62°F	—	—	—	4.7
9/18/2017	10:30 p	2	9.0	63°F	—	—	—	4.7
9/19/2017	9:00 p	3	8.4	62°F	—	—	—	4.7
9/21/2017	8:30 a	5	5.9	62°F	—	—	—	4.6
9/22/2017	7:00 a	6	5.4	62°F	—	—	—	4.6
9/23/2017	9:00 p	7		RT	—	Yes	—	
9/25/2017	8:00 a	9	3.69	RT	—	—	—	4.5
9/26/2017	8:00 a	10	2.52	RT	—	—	—	4.6
9/27/2017	8:00 a	11	2.47	RT	—	—	56°C	4.5
9/29/2017	9:00 p	+13				—	30°C	



Dry Hopping

Hop	Amt (kg)	Supplier	Lot #	%AA	Date Added	Added By
Calypso	1.02	Hoptimus Rex	1+P130	13.7	9/23/17	JM
Centennial	0.502	Hoptimus Rex	HP35	9.9	9/23/17	JM

Adjuncts

Adjunct	Amount	Supplier	Lot #	Date Added	Added By
Pink Lady Apples	2 lbs	Grocery	n/a	09/23/17	JM
Cinnamon Sticks	1.502 0.75	McCormick	n/a	09/23/17	JM

Comments/Observations

Added ~1 1/2 c. water to apples and simmered for 60 minutes (apples cut into 1/4" slices). Allowed to cool + added apples + liquid to FV

Brought to ferment @ room temp

Moved to garage - incubation chamber not ready for - fermenting for ter

9/29/2017 - moved to freezer + washed to 30°F