

# Home Brew Log

Name & Style	Grains	Extract	Hops	Pre-Boil	Yeast	Pitch	Wt	Rack	Bottle	Wt	Misc	Taste
<b>April Ale</b> pale wheat	Victory Malt - 1 lb	Alexander Pale - 1 can Munton Wheat - 1 can	Bitter: 1 oz Cluster (7.0) Flavor: 1 oz Mt Hood Aroma: 1 oz N.Brewer	Steeped grains till boil	Edme ale 1 pk	04/04/98	?	04/07/98	04/20/98	?	Aroma hops 5 min. Vigorous primary ferm Darker than expected	Good balance & full body - tangy No hop aroma, tastes like homebrew
<b>Some things Gone a Rye</b> pale ale w/ rye	Belgn Aromatic 1 lb Flaked Rye - 1 lb Cara-pils - 2/3 lb	DME light -1 x 3 lb bag (shrine) Telfords Pale - 1 can	Bitter: 1 oz Centenial (10.0) Flavor: 1.5 oz Cascade Aroma: 1.5 oz Cascade	Steeped grains 40 mn 150o Added 1 lb DME + 15 min	Edme ale 1 pk	04/23/98	?	04/26/98	05/10/98	1.023	2 tsp gypsum- Aroma 2m Sluggish primary ferm.	Superb! no medals, 25-ish "phenols" Full body, quenching, bitter thru-out Slight hop aroma - Good hop flavor
<b>Super Wheat</b> German hefeweizen	Flaked Wheat - 1 lb 6R pale malt - 1 lb	Ireks 1 x 6.6 lb can (100% Wheat German)	Bitter: 1.5 oz Hallertaur (4.2) Flavor: 1 oz Tettnanger Aroma: 1/2 oz Hallertaur	Grains: 120o 30m + 150o 15m + 158o 15m in muslin bags Sparged w/ 1 pan over bags	White Labs Hefeweizen liquid vile	05/16/98	?	05/20/98	06/04/98	1.014	Primary: went nuts 3 days Massive trub - 2nd: tons of trub, 1 " of sediment	Refreshing! With lemon: iced tea! smooth & complex, low wheat flvr Good banana & clove esters!
<b>Late for Poker Bitter</b> English bitter	2R pale malt - 2 lbs Belgian pale - 1 lb Light Crystal - 1/2 lb	DME light -1 x 3 lb bag (shrine)	Btr: 1/2 oz UK EK gldns (4.0) +1 oz Fuggle (3.8) - Flavor & aroma: 3/4 oz each mixed	Grains: 150o 55m 1 1/4 gallon Sparged w/ 1 1/4 gallon 170o	Wyeast #1098 British ale	06/06/98	1.036	06/09/98	06/22/98	1.008	Half Ass Mash w/ strainer in bottle-bucket lautering Primary: fast and furious	Light bodied, & refreshing Fruity with a little bite, good balance 1st Place English Bitters, "34" !!
<b>Off White</b> Belgian white	Belgian Pils - 2.5 lbs Flaked Wheat - 2 lbs Flaked Oats - 1/2 lb	Dry xtra light - 1 lb Dry light - 1 lb Dry Wheat - 1/2 lb Granulated honey - 1 lb	Bitter: 1 oz Hallertaur (4.2) + 1/2 oz. Saaz Flavor: 3/4 oz. Saaz Aroma: 3/4 oz Saaz	Grains: 124o 30m 1 1/4 gallon + 1/2 gal 155o 20m 160o 20m (oats in muslin bag) Sparged 1 3/4 gal 170o	White Labs Belgian Wit liquid vile	06/20/98	1.041	06/29/98	07/06/98	1.007	Coriander - 1 oz 10m/5m Bitter orange - 5m Grain bag in bucket lauter Prim: slow steady 8 days	Good witbier! Clean & fruity 3rd Place Witbiers, "27", "too big" Finishing hops a little too strong Very quenching - goes down fast
<b>Red Breakfast Ale</b> toasted amber	6R pale malt - 2 lbs Victory Malt - 1 lb Belgian Biscuit - 1 lb Light Crystal - 1/2 lb Toasted brly - 1/4 lb Toated oats - 1/2 lb	Dry Wheat - 1/2 lb Alexander Wheat - (2 x 1.4 lb cans)	Bitter: 3/4 oz Chinook (12.5) Flavor: 1 1/4 oz Chinook Aroma: 1 oz EK Goldings - (leaf goldings in muslin bag)	Grains: 125-135o 30m 1 1/2 gl + 1/2 gal 155o 20m 160o 20m New mash tun w/ spigot Sparged 1 3/4 gal 170o 1 tsp gypsum in mash	Wyeast #1056 Americn Ale	07/04/98	1.042	07/08/98	07/26/98	1.009	gypsum - bitter orange w/ aroma - oven toast flaked oats & roasted barley 350o - mash melted thermometer Primary: fast and furious	Toasty! Well balanced amber ale Absolutely delicious. "out of balance" rewiws 1 x 3rd place specialty beers
<b>Smokey Scottish Ale</b> Scottish export ale	2R pale malt - 2 lbs Peat Smoked - 1 lb Med. Crystal - 1 lb Victory Malt - 1/2 lb Roasted brly - 1/4 lb	DME light -1 x 3 lb bag Morgans Caramalt (1 x 2.2 lb can)	Bitter: 1 oz EK Goldings (4.0) + 1 oz Fuggles (3.7) Flavor: 1 oz Fuggles - 20m	Grains: 155o 65m 1 1/2 gallon Sparged 1 3/4 gallon 175o	White Labs Edinburgh liquid vile	08/01/98	1.051	08/06/98	08/20/98	1.019	Primary: furious within 24h forgot to stir priming sugar (forgot Irish Moss)	Whoa - waaaay peat-smokey. Not bad, though - not very sweet - "not smoky enough for smoked beer" Very hazy - nice quenching finish
<b>Andrew's Oktoberfest</b> Oktoberfest marzen	2R pale malt - 2 lbs Munich Malt - 2 lbs Victory Malt - 1/2 lb Carapils - 1 lb Chocolate Mlt - 3 oz	DME light -1 x 3 lb bag (Steinfillers) Alexander's Wheat ( 1/2 of 1.4 lb can )	Bitter: 1 1/4 oz Perle (6.5) Flavor: Tettnanger - 3/4 oz at 30m + 1 1/4 oz at 15m Aroma: 3/4 oz Perle	Grains: 152o 65m 1 1/2 gallon Sparged 1 3/4 gallon 175o	Wyeast #2124 Bohemian - Lager	08/09/98	1.049	08/17/98 1.018 Reracked 08/24/98	09/17/98	1.017	oven toasted 1/2 lb of malt Primary: slow start (36h) - 8 days @ 48o to 52o  Conditioned @ room temp.	Rich, smooth, toast-malty, creamy Well balanced & technically good "Out of Style" reviews - too roasted 1 x 3rd place Oktoberfest 1 x 2nd place Oktoberfest
<b>Oregon Hefeweizen</b> American wheat beer	Malted wheat - 2.5 # 2R pale malt - 2.5 #	Alexander's Wheat - (1 x 4 lb can)	All Mt. Hood - Btr: 2 oz (4.0) Flavor: 1 1/4 oz 15m Aroma: 3/4 oz steep at end	Grains: 129o 35m 1 1/2 gal + 1/2 gal + 20m to 157o 20m Sparged 1 3/4 gal 180o	White Labs American - Hefeweizen	08/22/98	1.043	08/29/98	09/12/98	1.007	New: Glass primary Prmary: furious within 16h Secondary: HEAT wave!	Quenching & drinkable but unexciting Not bad; German wheat was better Bad reviews - "sour?" overhopped
<b>Labor Day Golden Ale</b> golden pale ale	Harringtons 2R pale malt - 4 3/4 lbs Munich malt - 1/2 lb Light Crystal - 1/4 lb	Dry xtra light -3 lbs (Steinfillers)	Btr: 1 1/4 oz N. Brewer (8.0) Flavor: N. Brewer - 3/4 oz + 1/2 oz Willamette 15m Aroma: 1 1/2 oz Willamette 1m	Grains: 148o - 155o 60m 159o 15m 1 1/2 gal Sparged 1 1/2 gallon 175o	White Labs California - Ale	09/05/98	1.046	09/10/98 1.020 (uh-oh)	09/28/98	1.019	Primary: erratic & too quick Secondary: no action! (stuck fermentation - bad mash?)	Hoppy! Bitter & fruity - Big hop taste Terrific! Brewpub quality ale. "33-ish" scores but no medals "thin for style" (American Pale Ale)
<b>German Pils</b> German style pilsner	German Pils malt - 4 1/2 lbs	Dry xtra light -3 lbs (Homebrewery)	Bitter: 1 oz Hersbrucker (4.1) + 1 oz Saaz (2.8) - Flvr: 1/2 oz each Hers. & Saaz, 30m & 15m Aroma: 2 oz Tettnanger - 1m	Grains: 144o - 151o 70m 158o 20m 1 1/2 gal Sparged 1 1/2 gallon 175o	White Labs German - Lager	09/19/98	1.043	09/28/98 Reracked 10/9/98	11/15/98	1.017 (cold)	Took 40 hrs to start primary Prmry: 9 days @ 53 - 58o Sondry: 11 days @ 43o + 5 weeks @ 38o - 42o	Authentic! Bitter! Hoppy! Superb! Terrific head - very crisp & clean 1st Place N. German Pilsner "41"
<b>Spilled Porter</b> robust porter	2R pale malt - 2.5 # Munich Malt - 1 lb Dark Crystal - 3/4 lb Choclate Mlt - 3/4 # Black Patent - 3 oz Belgn Aromatic 1/2 #	Dry John Bull amber (1 x 3 lb bag) Alexander's Pale - (1 x 1.4 lb can)	Btr: 1 1/4 oz N. Brewer (8.0) Flavor: N. Brewer - 3/4 oz 15m	Grains: 148o - 160o 70m 1 3/4 gal Sparged 1 3/4 gallon 175o	White Labs British Ale	09/26/98	1.052	10/04/98	10/19/98	1.026	Primary: smoking in 12h	Good. Chocolatey. Head falls quick.
<b>Chico Rye Pale Ale</b> American pale ale w/rye	2R pale malt - 3 lbs Malted rye - 2 lbs Carapils - 1/2 lb Lt. Crystal - 1/2 lb	Dry John Bull light (1 x 3 lb bag)	Bitter: 1 1/2 oz Perle (6.5) Flavor: 1/2 oz Perle + 1 oz Cascade whole leaf 15m Aroma: 3 oz Cascade leaf 1m	Grains: 123-130o 45m 1 3/4 gl + 1/2 gal + 15m to raise heat to 154 - 158o 30m Sparged 1 1/2 gallon 175o	White Labs California - Ale	10/10/98	1.042	10/17/98	11/02/98	1.011	Cascades in cheese-cloth aroma steeped @ end 15m Primary : cooking in 24h	Good SNPA clone - lighter body Great head - great hop aroma/flavor 2nd Place American Pale Ale
<b>Red Ale</b>	2R pale mlt - 4 1/4 #	Dry John Bull amber	Bitter: 1 oz leaf EK Gldngs (4.0)	Grains: 148o - 158o 75m	White Labs	10/24/98	1.044	10/31/98	11/28/98	1.016	2 oz. Oven-toasted barley -	Good Home-brewed style red

American amber ale	Malted wheat - 1/4 # Belgian Bscct - 1/2 # Lt. Crystal - 1/2 #	(1 x 3 lb bag)	+ 3/4 oz Chinook (10.2) Flavor: 1/2 oz Chinook 15m Aroma: 3/4 oz Chinook 1m	1 1/2 gal Sparged 1 3/4 gallon 170o	East Coast - Ale						(overdone & uncrushed) Primary: racing in 16h	Malty flavor - good balance OK reviews as British Pale Ale
<b>Irish Stout</b> dry stout	2R pale malt - 3.5 # Bick Rst brly - 1/2 # Roasted brly - 1/2 # Flaked barley - 1 lb Dark Crystal - 1/2 lb Black Patent - 2 oz	Dry dark (1 x 3 lb bag) Alexander's Dark - (1 x 1.4 lb can)	Bitter : 1 1/2 oz Mt Hood (4.8) Flavor: 1/2 oz Mt Hood 20m	Grains: 150o - 159o 75m 1 3/4 gal Sparged 1 3/4 gallon 175o	White Labs Irish Ale	11/07/98	1.050	11/11/98	12/13/98	1.025	Primary: fast and furious Green taste: astringent Bad attenuation	Too much black barley? still good Chocolatey - velvety - smooth Good reviews but no medals "overhopped"? & "out of balance"
<b>Roasted Amber Lager</b> German style amber lager	German Pils - 2 3/4 # Munich mit - 2 # Dark Crystal - 1/2 # Med. Crystal - 1/2 # Choclate Mlt - 1/4 #	Dry amber (1 x 3 lb bag)	Bitter: 1 1/4 oz. Tettnanger (4.5) Flavor: 3/4 oz. Tettnanger 20m	Grains: 148o - 158o 75m 1 3/4 gal Sparged 1 3/4 gallon 175o	2nd Gen. White Labs German - Lager pint starter	12/05/98	1.037	12/18/98	02/6/99	1.014	Primary: started in 16h 13 days @ 50o Secondary: 6 weeks @ 39o	Malty, a bit sweet, but oh so smooth Good reviews but "out of style" (too roasted for Vienna or Dunkel)
<b>Steamed Beer</b> California Common	2R Pale mit - 5 1/2 # Med. Crystal - 1/2 #	Dry light (1 x 3 lb bag) Alexander's Pale - (1 x 1.4 lb can)	Bitter: 1 1/2 oz. N. Brewer (8.0) Flavor: 1/2 oz. N. Brewer 15m Aroma: 1 oz. N. Brewer 1m	Grains: 148o - 158o 75m 1 1/2 gal Sparged 1 3/4 gallon 170o	White Labs San Fran. -- Lager	12/12/98	1.053	12/19/98	01/04/99	1.015	Primary: good action in 16h Huge krausen - furious prim.	Good - Refreshing - Fruity - Esters "too fruity & underhopped for style" 1st Place California Common @ "36"
<b>19 Inch Brown</b> American style brown ale	2R pale malt - 2.5 # Munich mit - 2 # Choclate Mlt - 1/2 # Belgian Bscct - 1/2 # Dark Crystal - 1/4 # Special B - 1/4 #	Dry light (1 x 3 lb bag) Alexander's Wheat - (1 x 1.4 lb can)	Bitter: 1 oz. N. Brewer (8.0) Flavor: 2 oz. Willamette 15m Aroma: 2 oz Willamette 1m (Willamette whole leaf)	Grains: 148o - 158o 75m 1 1/2 gal Sparged 1 1/2 gallon 170o	White Labs German Ale / Kolsch pint starter	12/28/98	1.048	01/02/99	01/17/99	1.016	Thick mash - low runoff Leaf hops in muslin bags Primary: took off fast! Green taste: Overhopped!	Waaaay overhopped w/ finish hops Good maltiness - could be great A blending beer Judges: "not hoppy enough" ???
<b>Superbowl Special Bitter</b> English Special Bitter 3 Gallon Batch for Draught	2R pale mit - 4 1/2 # Lt. Crystal - 1/2 #	Dry xtra light - 1 lb	Bitter: 1 oz. Fuggles (4.3) Flavor: 1/2 oz. Fuggles 15m Aroma: 1/2 oz. Fuggles 1m	Grains: 150o - 159o 80m 1 1/4 gal Sparged 1 1/4 gallon 170o	White Labs British Ale	01/09/99	1.046	01/15/99	01/29/99	1.017	Added 1 gal + 1 pitcher Primary: Too fast! 30 PSI force carbonated	Crowd Pleaser - dust by 4th quarter Good balance - malty flavor Overcarbonated from 30 PSI chilled
<b>Abbey Ale</b> Belgian style abbey ale	Belgian pale - 4 lbs Munich malt - 1 lb Lt. Crystal - 1/2 # Belgn Aromatic 1/2 #	Dry light (1 x 3 lb bag) Alexander's Amber - (1 x 1.4 lb can) Clear candy sugar - 1 lb	Bitter: 1 1/2 oz. Saaz (3.6) Flavor: 1/2 oz. Saaz 15m	Grains: 148o - 158o 75m 1 3/4 gal Sparged 1 1/2 gallon 175o	White Labs Trappist Ale qt. starter	01/18/99	1.064	01/24/99	02/13/99	1.014	1/2 oz. coriander - 10m Long strong primary Green taste: too estery	Complex: malty, fruit, estery Somehow it all works - good beer 2 x 2nd place pale strong ale "Would have done better as dubbel"
<b>Amber Wheat</b> American wheat beer	2R pale malt - 1 # Vienna malt - 1 # Malted wheat - 3 # Munich malt - 1/2 # Carapils - 1/2 #	Edme Wheat - 1 can Muntons Wheat - 1/2 oz	Bitter: 1 1/2 oz. Tettnanger (3.2) Flavor: 1/4 oz. Tettnanger 20m Aroma: 1/4 oz. Tettnanger 3m	Grains: 148o - 158o 75m 1 3/4 gal Sparged 1 3/4 gallon 175o	White Labs American - Hefeweizen	01/30/99	1.052	02/12/99	02/28/99	1.013	Mash mostly around 150o Too dark at pitching Gigantic Krausen: 2 1/2 wks	Kinda malty kinda sweet kinda wheat alcohol flavor evident - amber ale not spectacular & not what I wanted
<b>Bock Bock Boooock</b> German Bock	Vienna malt - 2 # Munich mit - 2 1/2 # Lt. Crystal - 1/2 # Choclate Mlt - 1/4 # Wheat malt - 1/2 # 150o Crystal - 1/4 #	DME light - 4 lbs Alexander's Amber - (1 x 1.4 lb can) Muntons Wheat - 1/2 can	Bitter: 1 1/2 oz. Hallertau (4.1) Flavor: 1/2 oz. Hallertau 15m	Grains: 148o - 158o 75m 1 3/4 gal Sparged 1 1/2 gallon 175o	3rd Gen. White Labs German - Lager pint starter	02/07/99	1.070	02/21/99	05/01/99	1.019	Mash mostly around 150o Primary: 2 weeks @ 51o Scndry: 2 mnths @ 39o + 1 week @ room temp. Green taste: Good but dry	Not dry. Perfect sweetness for style. Exactly what I was shooting for. Malty-sweet. Smooth. Strong. Uneven carbonation, though. 1 x 1st Place Bock @ 36.5
<b>Andrew's ESB</b> English Extra Special Bitter	2R pale malt - 2 # Belgian pale - 2 # Lt. Crystal - 1 # Carapils - 1/2 # Belgn Aromatic 1/2 #	DME xtra light - 3 lbs Alexander's Pale - (1 x 1.4 lb can)	Bitter: 1 oz Challenger (8.2) + 1/2 oz. EK Gldngs (6.1) Flavor: 1 oz. EK Goldings 15m Aroma: 1 oz Challenger 1m + 1/2 oz. EK Gldngs 1m	Grains: 148o - 158o 90m 1 3/4 gal Sparged 1 3/4 gallon 175o	White Labs British Ale	02/20/99	1.057	02/27/99	03/13/99	1.011	Mash mostly around 150o 2 tsp gypsum	Good ESB with a "homebrew" taste Balanced & wonderfully bitter
<b>March Madness Ale</b> light amber ale 3 Gallon Batch for Draught	2R pale malt - 3 # Vienna malt - 1 # Munich malt - 1/2 # Belgian Bscct - 1/2 # Wheat malt - 1/2 # Brown malt - 1/2 #	DME light - 1 lb	Bitter: 1 oz. Cascade (5.6) Flavor: 1/4 oz. Cascade 15m Aroma: 3/4 oz. Cascade 1m	Grains: 148o - 158o 1 3/4 hrs 1 1/2 gal Sparged 1 1/2 gallon 175o	White Labs California - Ale	02/27/99	1.037	03/11/99	03/18/99	1.006	Mash mostly around 150o 1 tsp gypsum Carbonated @ 26 PSI (room temp. 66o)	Crowd pleaser - light body & smooth Easy drinkin' - terrific malty flavor Balanced - hops didn't stand out Great frothy side-clinging head
<b>Scottish Export Ale</b> Scottish export ale	2R pale malt - 4 # Brown malt - 1/2 # Lt. Crystal - 1/2 # Med. Crystal - 1/2 # Special B - 1/4 # Special Roast - 1/4 lb	DME light - 4 lbs	Bitter: 1 1/2 oz. Goldings (5.6) Flavor: 1/2 oz. Goldings 20m	Grains: 148o - 158o 90m 1 3/4 gal Sparged 1 3/4 gallon 175o	White Labs Edinburgh pint starter	03/14/99	1.050	03/28/99	04/11/99	1.015	Mash mostly around 155o Primary: slow & steady	Wonderful. Malty. Smooth. Frothy. Tasty. Refreshing. Malty, not sweet. 41 Score but only 2nd Place!
<b>California Wheat</b> American wheat beer 3 Gallon Batch for Draught	2R pale mit - 2 3/4 # Malted wheat - 3 # Carapils - 1/4 #	Alexander's Wheat - (1 x 1.4 lb can)	Bitter: 3/4 oz. Saaz (3.6) Flavor: 1/2 oz. Saaz 15m Aroma: 3/4 oz. Saaz 1m	Grains: 144o 15m 1 1/2 gal + 3/4 gal to raise heat to 148o - 158o 75m Sparged 1 3/4 gallon 170o	White Labs California - Ale	04/04/99	1.047	04/15/99	05/27/99	1.007	Carbonated @ 30 PSI (room temp.) still flat too full - re-did @ 40PSI & vented & poured - perfect	Success - Finally an American Hefe. Great color - Pyramid clone Terrific with or w/o lemon. (drank on patio over weekend)

<b>Pinedust Steam Beer</b> California Common	2R pale malt - 3 # 35o Crystal - 1/2 # Vienna malt - 1/2 # Munich malt - 1/2 # Belgian Bsct - 1/2 # Wheat malt - 1/2 # Brown malt - 1/2 #	DME light - 4 lbs	Bitter: 1 1/2 oz. N. Brewer (8.0) Flavor: 1/2 oz. N. Brewer 15m + 1/2 oz. Cascade 15m Aroma: 1 1/2 oz Cascade 1m	Grains: 148o - 158o 75m 1 3/4 gal Sparged 1 3/4 gallon 175o	White Labs San Fran. -- Lager	04/11/99	1.052	04/21/99	05/09/99	1.012	Mash mostly around 157o Primed w/ 2/3 cp cane sgr Pinedust in bottle-bin got in bottles during sanitizing	Good - hoppy & bitter with fruitiness & a little sweetness. Great frothy side-clinging head. A little tart, sparkling carbonation. 1 x 1st Place Calif. Common
<b>Instant Porter</b> robust porter	2R pale malt - 4 # Choclate Mlt - 1 # Dark Crystal - 1 #	Dry amber (1 x 3 lb bag) Alexander's Amber - (1 x 1.4 lb can)	Bitter: 2 oz Hallertau (4.1) + 1 oz. Fuggles (4.3) Flavor: 1/2 oz. Fuggles 15m Aroma: 1/2 oz. Fuggles 1m	Grains: 148o - 158o 75m 1 1/2 gal Sparged 1 1/2 gallon 170o	White Labs English Ale	05/23/99	1.054	05/27/99	06/06/99	1.022	Home Roasted 2 handfulls of mixed grains 375o 2 hrs till dark brn - 2 tsp. gypsum Primary: way too quick	Good - but too chocolately. Nice toasted-burnt flavor beneath. Good balance with the hops. 26 -ish scores "not big enough"
<b>Summer Dunkel</b> Munich Dunkel	Munich malt - 3 # Dark Munich - 2 # 35o Crystal - 1/2 # 75o Crystal - 1/2 #	Dry dark (1 x 3 lb bag) Alexander's Pale - (1 x 1.4 lb can)	Bitter: 1 1/2 oz. Tettnanger (4.2) Flavor: 1/4 oz. Tettnanger 15m Aroma: 1/4 oz. Tettnanger 1m	Grains: 155o - 159o 65m 1 1/2 gal Sparged 1 1/2 gallon 170o	4th Gen. White Labs German - Lager	05/29/99	1.051	06/13/99	07/26/99	1.016	Primary: 15 days @ 52-53o Scndry: 6 weeks @ 41-43o	Clean, smooth, malty, great head A little malty-sweet but balanced Style-accurate, thick & filling 1x 1st, 1x 2nd place German Lager
<b>Lawnmower Kolsch</b> German Kolsch	Pilsen mlt - 3 # Munich mlt - 2 # Wheat mlt - 1 #	DME xtra light - 3 lbs	Bitter: 1 1/2 oz. Hallertau (4.1) Flavor: 1/2 oz. Hallertau 15m	Grains: 155o - 160o 60m 1 1/2 gal Sparged 1 1/2 gallon 170o	White Labs German Ale / Kolsch	06/05/99	1.042	06/13/99	06/26/99	1.016		Flawlessly clean, crisp, refreshinhg Tastes & drinks like premium lager 1 x 3rd, 1 x 2nd place German Ale
<b>Plumber's Wit Bier</b> Belgian white	Pilsen mlt - 3 # Flkd Wheat - 2 1/2 # Flaked Oats - 1/2 #	DME xtra light - 3 lbs Clover Honey - 1 lb	Bitter: 1 1/2 oz. Saaz (3.6) Flavor: 1/4 oz. Saaz 15m Aroma: 1/4 oz. Saaz 1m	Grains: 127-130o 40m 1 1/4 gl + 1/2 gal + 15m to raise heat to 153 - 157o 30m Sparged 1 1/2 gallon 175o	White Labs Belgian Wit	06/20/99	1.053	06/27/99	07/10/99	1.014	Stuck mash = no recirc. 1/2 oz bitter orange 10m 1/4 oz sweet orange 10m 1 oz coriander 10m/1m 1/2 oz bitter orange 1m	Not clean, off-aromas, but still good. Coriander not as prevailing as last. Drinks easy - thirst satisfying. Somehow it seems well balanced. 1 x 2nd place Continental Ale
<b>Pool Party Rye</b> American pale ale w/ rye 3 Gallon Batch for Draught	Ale malt - 4 1/2 # Carapils - 1/4 # 35o Crystal - 1/4 # Malted rye - 1/2 # Flaked rye - 1/2 #	DME light - 1 lb	Bitter: 1 1/4 oz. Cascade (5.0) Flavor: 3/4 oz. Cascade 15m Aroma: 1 1/2 oz. Cascade 1m	Grains: 130-135o 35m 1 1/4 gl + 1/2 gal + 15m to raise heat to 152 - 156o 30m Sparged 1 1/2 gallon 175o	White Labs California - Ale	07/04/99	1.046	07/09/99	07/23/99	1.011	1/2 tsp gypsum Carbonated 28 PSI @ room temp. w/ head spc	Terrific, wonderful, great, & not bad. Refreshing, hoppy, tasty, & frothy. Went down fast on hot summer day Lighter body than SNPA
<b>International IPA</b> India Pale Ale	Ale malt - 4 # 35o Crystal - 1 # Belgn Aromatic 1/2 # Carapils - 1/2 #	DME light -3 lb DME xtra light - 1 lb Dry amber - 1 lb	Bitter: 2 oz. Hallertau (4.1) + 3/4 oz. Centennial (9.8) Flavor: 1 oz. K. Goldings (5.6) @ 30m + 1/2 oz. K. Goldings & 3/4 oz. Centennial @ 15m Aroma: 1/2 oz each: Centennial, K. Goldings, & Cascade (5.0)	Grains: 146-150o 75m 1 1/2 gl +157-158o 25m Sparged 1 3/4 gallon 175o	2nd Gen. White Labs California - Ale pt. starter	07/31/99	1.058	08/06/99	08/28/99	1.018	Dry hopped 1 oz. Cascade 2 tsp. Gypsum Green taste: terrific!	Powerfully hoppy & refreshing Enough malt to balance it in style. Perfection in every way. 1 x 1st, 1 x 2nd place IPA
<b>Burnt October-toast</b> Octoberfest / Marzen	Belgian pale - 2 # Victory Malt - 2 # Munich mlt - 1 # Carapils - 1/2 # 20o Crystal - 1/2 #	DME light -3 lbs Alexander's Pale - (1 x 1.4 lb can)	Bitter: 2 oz. Hallertau (3.8) Flavor: 1/2 oz. Tettnanger 15m Aroma: 1/2 oz. Tettnanger 1m	Grains: 148-157o 75m 1 1/2 gl Sparged 1 3/4 gallon 170o	White Labs German - Lager pint starter	08/08/99	1.054	08/19/99	09/18/99	1.018	Mash mostly around 151o Primary: 11 days @ 54o Secondary: 4 weeks @ 40o Green Taste: bad idea	Smooth but flawed - burnt, metallic Yeast was OK - too much Victory?
<b>62 Weight Weizen</b> German Style Wheat Beer	Wheat mlt - 4 # Klages 2R - 2 1/2 # Carapils - 1/2 #	Dry Wheat - 4 lbs (Shrine)	Bitter: 1 1/2 oz. Tettnanger (3.2) Flavor: 1/2 oz. Tettnanger 20m	Grains: 130-135o 25m 1 3/4 gl + 10m, 146-149 20m, + 10m to 155 - 158o 30m Sparged 1 3/4 gallon 175o	White Labs Hefeweizen	08/14/99	1.062	08/23/99	09/05/99	1.015	Green taste: sweet & strong	Strong, refreshing. Wonderful yeast. Best German Wheat I've ever had. Perfect color, head, & sweetness. "too much alcohol & too dark"
<b>Labor Day Ale 99</b> golden ale 3 Gallon Batch for Draught	British Lgr mlt - 6 # Klages 2R - 1/2 # Munich mlt - 1/2 # 20o Crystal - 1/2 #	(none)	Bitter: 1 oz. Willamette (4.8) Flavor: 1/4 oz. Willamette 15m + 1/4 oz. Willamette 5m Aroma: 1/2 oz. Willamette 1m	Grains: 151-158o 75m 1 3/4 gl Sparged 1 1/2 gallon 170o	White Labs California - Ale	09/06/99	1.040	09/11/99	10/04/99	1.015	Carbonated 30 psi rm tmp. w/ small head space 1 hr before drinking	Not bad, but not great either Too neutral - too thick for crowd but not defined enough for me Probably would do well as a bitter
<b>Irish-American Red</b> American style amber ale	Ale malt - 4 # Belgian Bsct - 1/2 # Wheat malt - 1/2 # 60o Crystal - 1/2 # Special B - 1/4 # 100o Crystal - 1/4 # 150o Crystal - 1/4 # Munich mlt - 1/2 # Toasted brly - 1/4 #	DME light -3 lbs Dry Wheat - 1 lb	Bitter: 1 oz Chinook (11.7) Flavor: 1 oz. K. Goldings (5.6) 15m Aroma: 1 oz. K. Goldings + 1 oz Chinook 1m	Grains: 144o 40m 1 1/2 gl + 1/2 gal to 158-150o 45m Sparged 1 3/4 gallon 175o	White Labs Irish Ale	09/12/99	1.056	09/17/99	10/03/99	1.025	Rack Taste: overhopped Green Taste: hoppy ice tea	Overhopped & tangy - but not bad "Nice hop tea but needs more malt" Off balance to hoppiness English style IPA?
<b>Solo Spin-out Cream Ale</b> American lager/ale	Klages 2R - 5 # Carapils - 1 # Flaked Rice - 1 #	DME light -3 lbs	Bitter: 3/4 oz Cascade (4.6) Flavor: 1/4 oz. Tettnanger 15m	Grains: 151o 60m 1 1/2 gl Sparged 1 3/4 gallon 175o Monitored mash-out temp. 168o	2nd Gen White Labs German - Lager	10/02/99	1.052	10/07/99	11/04/99	1.017	Primary: 5 days @ rm tmp Scndry: 3 1/2 wks @ 41o	Fruity-sweet but smooooth Easy drinkin' but good body I like it - on target for style? 1st place light ale
<b>00 Renaissance Mead</b>	(none)	Sage honey - 6 #	Sweet orange peel - 1/4 oz. 10m	Steeped all ingredients to boil	Lalvin dry	10/09/99	1.084	12/11/99	01/29/00	1.000	Gypsum - 1 tsp.	Mixed reviews from populace

dry mead 2 1/2 gal. batch			1/4 oz. steep @ end 1/4 oz. dry	Boiled 12m	wine							Acid blend - 2 tsp. Yeast energizer - 1 tsp. Yeast nutrient - 1 1/2 tsp.	Sometimes I liked it, some not Too orange-liquor flavor for me
<b>Hippy-Hop Dubbel</b> Belgian Abbey Ale	Belgian pale - 4 # Munich mlt - 1 # Dark Munich - 1 # 60o Crystal - 1/2 # Belgn Aromatic 1/2 #	DME light -3 lbs Alexander's Amber - (1 x 1.4 lb can) Amber candy sugar - 1 #	Bitter: 1 1/2 oz. Saaz (3.6) Flavor: 1/2 oz. Saaz 15m	Grains: 151o 60m 1 3/4 gl Sparged 1 3/4 gallon 175o Monitored mash-out temp. 168o	White Labs Trappist Ale qt. starter	10/16/99	1.070	10/24/99	11/20/99	1.015	1/2 oz. coriander - 10m Mash super thick 1st 15m	Estery, malty, a little tangy, no head. Yeast character & malt blend well. Very good. Less spice, more malt.	
<b>Bohemian Pils</b> Bohemian Pilsner	German Pils - 6 # Carapils - 3/4 #	DME Xtra light -3 lbs	Bitter: 1 3/4 oz. Saaz (4.2) Flavor: 1 oz. Saaz 30m + 1 1/4 oz. Saaz 15m Aroma: 2 oz. Saaz 1m	Grains: 157-148o 60m 1 3/4 gl Sparged 1 3/4 gallon 175o Monitored mash-out temp. 164o	White Labs Pilsen	11/06/99	1.046	11/22/99	01/01/00	1.017	Dead yeast = 4 1/2 day lag Added 1/2 distilled water Primary: 16 days @ 52o	Wow! Really, really, really good. Fantasic frothy-clinging head. Hoppy. Quenching. Aromatic. 2nd place pilsner	
<b>Murphy's Steam Beer</b> California Common	Klages 2R - 4 # Dark Munich - 1 # 60o Crystal - 1/2 # Belgn Aromatic 1/2 #	DME light -3 lbs Dry Wheat - 1 lb	Bitter: 1 1/2 oz. N. Brewer (8.8) Flavor: 1/2 oz. N. Brewer + 1/4 oz. Cascade 15m Aroma: 1 oz. N. Brewer 1m	Grains: 158-153o 65m 1 3/4 gl Sparged 1 3/4 gallon 175o Ruined mash tun, stuck mash = no recirculation, cloudy wort	White Labs San Fran. -- Lager	11/13/99	1.046	11/19/99	12/04/99	1.014	Murphy's Law brew day ...but great bottling day!	Very bitter & very hoppy & very good. 1st place calif. common	
<b>Sweet &amp; Scary Stout</b> Sweet Stout	Ale malt - 4 # 75o Crystal - 1 # Roasted Barley - 1 # Chocolate Mlt - 1/2 # Black Patent - 1/2 #	Dry amber - 6 lbs DME light - 2 lbs	Bitter: 2 oz. Target (8.8) Flavor: 1/2 oz. Fuggle (4.3) 30m & 15m Aroma: 1 oz. Fuggle 1m	Grains: 155-151o 65m 1 3/4 gl Sparged 1 3/4 gallon 175o Monitored run-off temp. 158o	Cultured up White Labs California - Ale qt. starter	11/27/99	1.090	12/08/99	01/08/00	1.046	Primary krausen rose 2 feet clogged air lock, blew out like a geyser, covered patio & brewer with mud-like stuff No attenuation! Failed Impr!	Heavy - nice balance, great head Roasty, on the dry side Not a seesion beer - 1 is a chore 1st place stout	
<b>00 Superbowl Ale</b> English Special Bitter 3 Gallon Batch for Draught	Klages 2R - 7 # 20o Crystal - 1/4 #	(none)	Bitter: 1 1/4 oz. Fuggle (3.4) Flavor: 1/4 oz. Fuggle 15m Aroma: 1/2 oz. Fuggle 1m	Grains: 152-160o 90m 1 3/4 gl Sparged 1 3/4 gallon 175o Monitored mash-out temp. 165o	White Labs British Ale	01/15/00	1.041	01/22/00	01/29/00 Kegged	1.010	Gypsum - 1 tsp. Rack Taste: Wonderful!	Good Superbowl Ale - crowd pleaser Great balance, very "English" Tasted like Boddingtons	
<b>9 Day Employment Rye</b> German Rye Beer	Klages 2R - 4 # Munich mit - 1 # Flaked Rye - 2 lb 20o Crystal - 1/4 #	DME light -3 lbs Alexander's Pale - (1 x 1.4 lb can)	Bitter: 1 1/2 oz. Hallertau (3.5) Flavor: 1/2 oz. Hallertau 15m	Grains: 128o 35m 1 3/4 gl + 15m, 147-152 45m, 155 - 158o 30m Stuck mash = no recirc.	White Labs American - Hefeweizen	01/22/00	1.057	01/29/00	02/19/00	1.011	Gravity guess - was 1.063 -added 1/2 pitcher to prim. & 3/4 pitcher to secondary	First taste: too much rye, too grainy End of beer: wonderful & perfect! Blended most w/ Miller Lite - good	
<b>Movin' On Up ESB</b> Brewpub-style ESB	Klages 2R - 4 1/2 # 20o Crystal - 1/2 # 40o Crystal - 1/2 # 60o Crystal - 1/2 # Brown mlt - 1/4#	DME light -4 lbs	Bitter: 1 1/2 oz. UK Gldgs (6.6) Flavor: 1/2 oz. Fuggle (2.8) Aroma: 1/2 oz. Fuggle 1m + 1/2 oz. Kent Gldngs 1m	Grains: 157-150o 80m 1 1/2 gl Sparged 1 3/4 gallon 175o Problems w/ spigot - runoff	2nd Gen White Labs British Ale qt. starter	02/05/00	1.052	02/11/00	03/06/00	1.016	Gypsum - 2 1/2 tsp.	Malty, Englishy, & Homebrew-like Very enjoyable on brew days Bad reviews - phenols, bland	
<b>Presidential Maibock</b> German Maibock	German Pils - 3 # Munich mit - 2 # 15o Crystal - 1/2 # Carapils - 1/2 #	DME light -6 lbs	Bitter: 1 1/2 oz. Hallertau (3.1) Aroma: 1/2 oz. Hallertau 1m	Grains: 157-150o 80m 1 1/2 gl Sparged 1 3/4 gallon 175o	White Labs German - Lager qt. starter	02/21/00	1.070	03/08/00	05/07/00	1.016	Brewed on President's Day Primary: 16 days 50 - 56o Scndry: 7 wks @ 40o 1 wk @ rm. temp.	Killer, kick-ass maibock (I think) Slightly fruity, malty-sweet yummm Strong & delicious w/ clean palate Bad reviews - lacking malt, esters	
<b>Workday Wheat Beer</b> American wheat beer	Klages 2R - 3 # Wheat malt - 4 #	Dry Wheat - 3 lbs (Shrine)	Bitter: 1/2 oz. N. Brewer (8.8) Flavor: 1/4 oz. N. Brewer 15m Aroma: 1/4 oz. N. Brewer 1m	Grains: 145o 25m 1 1/2 gl + 15m, 160-162 45m, Sparged 1 3/4 gallon 175o	White Labs California - Ale	03/03/00	1.057	03/13/00	03/25/00	1.010	All trub went into primary Added some water to 2ndry Primed w/ 9 prime-tabs	Would be good BUT - almost flat! No head - nice ale flavor, too strong Diluted into keg & carbonated	
<b>Smokey Scottish Ale 00</b> Peated Scottish Ale	English Pale - 4 # Brown mlt - 1/2 # 60o Crystal - 1 1/2 # Peated mlt - 1/2 # Special B - 6 oz. Roasted Brly - 2 oz.	DME light -3 lbs	Bitter: 1 oz. UK Gldgs (6.6) Flavor: 1/2 oz. Fuggle 20m	Grains: 157-150o 70m 1 3/4 gl Sparged 1 3/4 gallon 170o	White Labs Edinburgh pint starter	03/25/00	1.050	04/02/00	04/21/00	1.012		Mmmmmmmmm - very good Smoke flavor predominant, but off-set by faint malty-sweet flavor Bad reviews - lacking sweetness	
<b>Honey Cream Ale</b> American Lager/Ale	Ale malt - 5 # Munich mit - 1 # Carapils - 1 #	DME Xtra light -1 lb Clover honey - 1 # 15m	Bitter: 1 1/2 oz. Tettnanger (3.0) Flavor: 1/4 oz. Tettnanger 30m + 1/4 oz. Tettnanger 15m	Grains: 157-152o 70m 1 3/4 gl Sparged 1 1/2 gallon 170o	White Labs Pilsen qt. starter	04/30/00	1.038	05/04/00	06/16/00	1.009	Primary: 5 Days @ 71o + 2 days to 50o Scndry: 5 wks @ 40o	Very satisfying August thirst beer. Smooth, slight fruit/sweet, & dry Blue Ribbon Light Ale	
<b>Big Brew Pale Ale</b> American Pale Ale	Ale malt - 6 # Carapils - 1/2 # 40o Crystal - 1/2 #	DME light -3 lbs	Bitter: 1 1/2 oz. Perle (6.5) Flavor: 1 oz. Cascade 15m Aroma: 2 oz. Cascade 1m	Grains: 160-153o 60m 1 3/4 gl Sparged 1 1/2 gallon 170o	White Labs California - Ale	05/06/00	1.050	05/13/00	05/26/00	1.010	Gypsum - 1 tsp. AHA "Big Brew Day" beer	Excellent - hoppy, fruity, plesant Easy drinking but full bodied Bad reviews - phenols, soapy	
<b>Dump &amp; Stir Mead</b> Semi-Sweet Mead	(none)	Sage Honey - 6 # Clover honey - 1 #	(no spices)	Dumped into primary w/ water	Lalvin dry wine	03/?/0	?	05/08/00	07/28/00	?	Gyp - 1 tsp., Acid B. - 1 tsp. Yeast energizer - 1 tsp. Yeast nutrient - 1 1/2 tsp.	This is good stuff. Perfection. Sweetness & Alcohol balance.	
<b>Carpet Snake Wit Bier</b> Belgian Wit	Belgian Pils - 4 1/2 # Flaked Wheat - 2 # Oat Hulls - 1/3 #	DME Xtra light -3 lb	Bitter: 1 1/2 oz. Saaz (2.8) + 3/8 oz. Tettnanger (3.2) Flavor: 1/4 oz. Saaz 15m Aroma: 1/4 oz. Saaz 1m	Grains: 150o 75m 1 3/4 gl Sparged 1 1/2 gallon 170o	White Labs Belgian Wit	06/17/00	1.047	06/25/00	07/05/00	1.012	Coriander - 10m/5m Bitter Orange - 15m/5m Added pan of water @ bottling	I like it, judges don't, "flawed" Slight off aroma & flavor Refreshing, tasty, slightly tangy 1 x 2nd place Belgian Ale	

<b>Octoberfest 2000</b> Octoberfest / Marzen	Munich mlt - 3 # Vienna mlt - 3 # Carapils - 1/2 # 40o Crystal - 1/2 #	DME light -3 lbs	Bitter: 1 1/2 oz. Hallertau (5.2) Flavor: 1/4 oz. Hallertau 15m Aroma: 1/4 oz. Hallertau 1m	Grains: 155 - 151o 70m 1 3/4 gl Sparged 1 3/4 gallon 170o	White Labs German - Lager qt. starter	06/23/00	1.048	07/06/00	08/25/00	1.011	Pitched 18 hr active starter Prmy: 13 days @ 58 - 50o 2ndry: 6 weeks @ 46 -42o	Slightly sweet & astringent but good 1 x 1st place Octoberfest / Marzen
<b>Soft English Ale</b> English Special Bitter 3 Gallon Batch for Draught	Belgian Pale mlt - 7# 20o Crystal - 1 #	(none)	Bitter: 1/2 oz. Perle (6.5) + 1/2 oz. Kent Gldngs (6.6) Flavor: 1/2 oz. Fuggle 15m Aroma: 1/2 oz. Kent Gldngs 1m	Grains: 155 - 151o 65m 1 3/4 gl Sparged 1 3/4 gallon 170o 8 # grain mash - max capacity	White Labs British Ale	07/01/00	1.042	07/07/00	07/20/00 Kegged	?	Carbntd 28 psi @ rm tmp	Very creamy, smooth, & refreshing Easy drinking w/ medium body Thick, lacey, clinging head Went down nicely on 94o day
<b>California Angels IPA</b> Low Gravity IPA	British Pale - 5 1/2 # 20o Crystal - 1/2 # 60o Crystal - 1/2 # Belgn Aromatic 1/2 # Carapils - 1/2 #	DME light -3 lbs DME Amber -1 lb	Bitter: 1 oz. Centennial (9.1) + 1 oz. Cascade (6.0) Flavor: 1 oz. K. Goldings (5.9) + 1/2 oz. Cascade @ 30m & 1/2 oz. Kent Goldings (5.9) + 1/2 oz. Centennial @ 15m Aroma: 1/2 oz each: Centennial, K. Goldings, & Cascade 1m	Grains: 155 - 150o 60m 1 3/4 gl Sparged 1 3/4 gallon 170o	White Labs California - Ale pt. starter	07/24/00	1.048	07/29/00	08/12/00	1.011	Undershot gravity by .10! 2 tsp. Gypsum Dry-hopped 1/2 oz. Cascade	Works. A bitter, refreshing brew Strong hops, some maltiness Bitterness dominates, though A little like a brewpub Red. Good.
<b>Down the Drain Saison</b> Belgian Saison	Belgian Pale mlt - 4# Munich mlt - 2 #	DME light -3 lbs Clear Candi Sugar - 1 lb	Bitter: 1 3/4 oz. K. Gldngs (4.2) Flavor: 1/4 oz. K. Gldngs Aroma: 1/2 oz. Saaz 1m	Grains: 159 -150o 60m 1 3/4 gl Sparged 1 1/2 gallon 170o	Cultured up from Saison- Dupont pt. starter	08/20/00	1.054	08/26/00	dumped	----	Spices: 1/2 gram paradise seeds, 1 tsp. coriander, 1/2 tsp. black pepper 5m	Putrid Fermentation blew out 2ndry Dumped the batch out of 2ndry Nice color, though
<b>Down the Drain Alt Bier</b> German Alt-style bier	Klages 2R - 5 # Munich mlt - 1 # Vienna mlt - 1 # 20o Crystal - 1/2 #	DME Amber 3 lbs	Bitter: 1 oz. Perle (7.2) + 1/2 oz. Tettnanger (3.2) Flavor: 1 oz. Saaz 15m	Grains: 160 -152o 65m 1 3/4 gl Sparged 1 3/4 gallon 170o	White Labs East Coast Ale	08/23/00	1.051	09/02/00	09/29/00	1.015	Color lighter than desired Primary: 10 days @ 64-70o 2ndry: 3 1/2 wks @ 45o ish	Something went waayy wrong! Bacteria spoilage - too bad. Dumped the batch out of bottles
<b>Orange Blossom Mead</b> Dry Mead	(none)	Orange Honey - 6 # (shrine)	(none)	Steeped almost to a boil - skimmed white froth off	Lalvin Dry Wine	08/24/00	?	11/06/00	09/14/01		Gyp. - 1 tsp., Acid B. - 4 tsp Yeast energizer - 1 tsp. Yeast nutrient - 1 1/2 tsp.	Aged well, ranged from decent to wonderful over 1 year drinking.
<b>Rescue Bitter</b> Ordinary Bitter	Ale malt - 7 # Carapils - 1 #	Alexander's Pale - (1 x 1.4 lb can)	Bitter: 1 oz. Perle (7.2) Flavor: 3/4 oz. Willamette 15m Aroma: 1 1/4 oz. Willamette 1m	Grains: 158 -153o 60m 1 3/4 gl Sparged 1 3/4 gallon 170o	White Labs California - Ale	08/29/00	1.039	09/02/00	09/08/00	1.009	Gypsum - 2 tsp. Fine crush = thin, clumpy mash, imm. clear runoff but floaties & husks in boil	Excellent - a few can go down easy Lightly fruity & malty, slight hops
<b>Labor Day Wheat</b> American-style wheat beer 3 Gallon Batch for Draught	Klages 2R - 3 1/2 # Wheat malt - 4 1/2 #	(none)	Bitter: 1 oz. Tettnanger (3.0) Flavor: 1/2 oz. Tettnanger 15m Aroma: 1/2 oz. Tettnanger 1m	Grains: 153 -150o 60m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs California - Ale	09/04/00	1.042	09/11/00	09/30/00	1.005		Perfect patio backgammon beer. No flaws. Nice wheat beer.
<b>Fallen Summer Ale</b> Spiced wheat beer	Klages 2R - 4 # Wheat malt - 4 # Oat Hulls - 1/3 # (after stuck mash)	Dry Wheat - 3 lbs (Briess)	Bitter: 1 oz. Ultra (4.2) Flavor: 1/2 oz. Ultra 15m Aroma: 1/2 oz. Saaz 1m	Grains: 154 -150o 65m 1 3/4 gl Sparged 1 1/2 gallon 175o	White Labs California - Ale	09/25/00	1.056	10/02/00	10/16/00	1.10	Spices: 1 gm paradise seeds & 1 tblspn lemon peel 10m Green taste: overspiced, but drinkable	Overspiced. Spice overwhelming. Palatable....almost. Dumped batch out of the bottles.
<b>Beechwood Lager</b> Smoked American Lager	GWM 2R - 7# Rauch Mlt - 1#	DME Xtra light -1 lb	Bitter: 1 oz. Vanguard (5.9) Flavor: 1/2 oz. Liberty 15m Aroma: 1/2 oz. Liberty 1m	Grains: 153 -150o 75m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs Pilsen qt. starter	10/06/00	1.038	10/21/00	12/08/00	1.08	Primary: 2 wks @ 56-51o Scndry: 6 wks @ 42o	Smokey. Almost too smokey. Otherwise Excellent.
<b>23 Inch Brown</b> Northern brown ale	GWM 2R - 5# Munich mlt - 1# 150o Crystal - 1/2# Belgian Bsct - 1/2 # Special B - 1/4 # Choclate Mlt - 1/4 #	DME light -3 lbs Alexander's Pale - (1 x 1.4 lb can)	Bitter: 1.25 oz. Northdown (8.0) Flavor: 1/4 oz. Northdown 15m Aroma: 1/2 oz. Northdown 1m	Grains: 159 -154o 60m 1 3/4 gl Sparged 1 3/4 gallon 175o Stuck mash = oat hulls	White Labs British Ale	10/27/00	1.060	11/03/00	11/21/00	1.016		Slightly roasted & carmelly, good malt flavor, slight fruit, yeasty, & alcohol. Nice - kinda like a winter-warmer. Not what I was after, but decent.
<b>Big Red</b> Brewpub-style Red	2R Pale malt - 4 # Munich mlt - 1# 60o Crystal - 3 #	Dry Wheat - 3 lbs (Shrine)	Bitter: 1 1/2 oz. Chinook (10.5) Flavor: 1/2 oz. Chinook 15m Aroma: 1/2 oz. Cascade 1m	Grains: 148 -155o 80m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs California - Ale	11/24/00	1.053	12/02/00	12/19/00	1.013	Rice hulls in mash - 2 infusion temp. raises Super thick to thick mash	Satisfying & delicious St Rogue Red clone. Could handle more bitterness. Small bottles only had flavor flaw???
<b>December Steam</b> California Common	Belgian Bsct - 1/2 # 60o Crystal - 1/2 # Belgn Aromatic 1 # Munich mlt - 1 # GWM 2R - 5#	DME light -3 lbs	Bitter: 2 oz. N. Brewer (6.6) Flavor: 1/2 oz. N. Brewer 15m Aroma: 1 oz. N. Brewer 1m	Grains: 157 -155o 60m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs San Fran. -- Lager	12/15/00	1.051	12/20/00	01/08/01	1.012	Rice hulls rescue stuck mash, still slow trickle.	Superb. Incredible balance between fruitiness, toasted malt, bitterness, smoothness, & hops. Fruitiness & malt stand out. Great Anchor clone.
<b>Alterior Cream Ale</b> Cream Ale	Vienna mlt - 6 # 10o Carapils - 1 #	DME light -3 lbs	Bitter: 1 oz. Vanguard (5.9) + 1/2 oz. Liberty (3.3) Flavor: 1/2 oz. Liberty 15m	Grains: 159 -150o 80m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs East Coast Ale	01/05/01	1.050	01/12/01	02/05/01	1.012	Secondary: 40-45o	Unfulfilling, though nothing wrong. Kind of bland. Smooth & quaffable.

<b>01 Superbowl Ale</b> English Special Bitter 3 Gallon Batch for Draught	2R Pale malt - 7 # 10o Carapils - 1 #	(none)	Bitter: 1/2 oz. N. Brewer (6.6) + 1/2 oz. Fuggles (3.4) Flavor: 1/2 oz. Fuggle 15m Aroma: 1/2 oz. Fuggle 1m	Grains: 152o 80m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs English Ale	01/09/00	1.042	01/15/01	01/27/01	1.10	2 Week Secondary	Super Ale. Everyone Raved. Gone in 4th quarter. Malty, Englishy, Balanced.
<b>Outside Helles</b> Munich Helles	German Pils - 6 1/2 # Carapils - 1/4 # Belgn Aromatic 1/4 # Munich mlt - 1/2 #	DME light -3 lbs	Bitter: 2 oz. Liberty (2.9)	Grains: 152-149o 60m 1 1/2 gl Sparged 1 3/4 gallon 175o	White Labs Old Bavarian Lager - Qt Starter	01/26/01	1.049	02/07/01	04/13/01	1.011	Added 1/2 distilled water Pitched 18 hr. active starter Primary outside 50 - 62o Scndry: 2 mnths @ 40o	Slight off flavor (oxidation?) Pretty darn good anyway! Balanced "premium" beer character.
<b>Promotion Pale Ale</b> American Pale ale	GWM 2R - 5 1/2 # Belgn Aromatic 1 # Carapils - 1 #	DME light -3 lbs	Bitter: 1 oz. Centennial (10.1) Flavor: 1 oz. Centennial 15m Aroma: 2 oz. Cascade 1m	Grains: 153-149o 70m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs California - Ale	02/01 01	1.047	02/10/01	02/23/01	1.007	Gypsum - 1 tsp.	Good. Not big. Golden, fruity, hoppy.
<b>Good &amp; Strong Ale</b> English Olde Ale	Klages 2R - 4 # Munich mlt - 1 # 35o Crystal - 1/2 # 60o Crystal - 1/2 # 75o Crystal - 1/2 # 100o Crystal - 1/2 #	Telfords Pale - 6.6 lbs	Bitter: 1 1/2 oz. Challenger (8.2) Flavor: 1/2 oz. Challenger 15m Aroma: 1/2 oz. Fuggle 1m	Grains: 152-149o 85m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs British Ale Qt Starter	02/19/01	1.065	02/26/01	03/26/01	1.016		Strong, not so good. Heavy esters & yeast flavors, like a weizen. Malty, though, & a little sweet. Drinkable. Carbonation problems.
<b>Flowing Chi' Amber</b> Dusseldorf Alt Bier	Munich mlt - 7 # 20o Crystal - 1 #	DME Amber 3 lbs	Bitter: 1 1/2 oz. N. Brewer (8.7) Flavor: 1/2 oz. N. Brewer 15m	Grains: 150o 85m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs Old Bavarian Lager	03/30/01	1.058 + 1 Pitchr	04/05/01	05/07/01	1.013	Thin Mash. Near boil-over. Slow starting primary. Secondary @ 43o	Deliciously malty with a bitter bite. Slow-drinking, not heavy. Wonderful. 1 x 1st, 1 x 3rd German Ale
<b>April IPA</b> India Pale Ale	GWM 2R - 6 # Belgn Aromatic 1/2 # Carapils - 1/2 # 35o Crystal - 1 #	DME light -4 lbs Alexander's Amber - (1 x 1.4 lb can)	Bitter: 1 oz. Centennial (10.1) + 1 oz. Cascade (5.7) Flavor: 1 oz. K. Goldings (5.6) + 1/2 oz. Cascade @ 30m & 1/2 oz. Kent Goldings + 1/2 oz. Centennial @ 15m Aroma: 1/2 oz each: Centennial, K. Goldings, & Cascade 1m	Grains: 153 -150o 70m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs California - Ale	04/06/01	1.069 + 1/2 Ptchr	04/14/01	04/27/01	1.013	Gypsum - 2 tsp.	Excellent. Quite big. Fruity, strong, malt comes through hop bitterness. Perfect hop aroma. Right on target. 1st Place European Ale O.C. Fair
<b>Priority's White</b> Belgian Wit Bier	Pils malt - 5 1/2 # Flaked wheat - 2 # Flaked Oats - 1/2 #	DME light -2 lbs	Bitter: 1 oz. Liberty (4.2) + 1/2 oz. Saaz (2.8) Flavor: 1/4 oz. Saaz Aroma: 1/2 oz. Saaz	Malt & wheat: 135o 35m 1 3/4 gl + 20m to raise heat 158o 25m Sparged 1 3/4 gallon 185o Oats: steeped in runoff to 200o	White Labs Belgian Wit	05/03/01	1.40	05/12/01	05/25/01	1.006	1 oz. Coriander 10m/5m 1 oz. Bitter Orange 5m	Perfect. Flavorful, easy-drinking, & refreshing. Hoppy but sharply citrusy & balanced. Nice foam. 1st Place Belgian & French Beer
<b>Extra Special Lager</b> Amber Lager	GWM 2R - 4 1/2 # Munich mlt - 1 # 35o Crystal - 1 # 60o Crystal - 1/2 # 15o Crystal - 1/2 #	DME light -3 lbs	Bitter: 2 oz. Vanguard (5.9) Flavor: 1/2 oz. Liberty 15m Aroma: 3/4 oz. Saaz 1m	Grains: 153 -150o 65m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs German - Lager qt. str	05/11/01	1.048	05/22/01	07/30/01	1.009	Primary: 11 days @ 58-53o	Wonderful beverage. A little fruity, but smooth. Malt flavors & bitterness are perfectly matched. Thick, clingy head. An effervescent & delightful lager.
<b>Off Season Bitter</b> Special Bitter	British Pale - 6 # 10o Crystal - 1 3/4 #	DME light -2 lbs	Bitter: 2 oz. UK Gldngs (5.9) Flavor: 7/8 oz. Fuggle 15m Aroma: 1 1/8 oz. Fuggle 1m	Grains: 155-150o 60m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs English Ale Qt Starter	05/21/01	1.039	05/28/01	06/11/01	1.10		2nd Place Bitter & English Pale Ale Easy drinkin', large mug beer. Good, but lacking subtle spectacularness.
<b>Zero Balance Mild</b> English Mild	English Pale - 6 1/2 # Brown mlt - 1/2 # 75o Crystal - 3/4 # Chocolate mlt - 2 oz.	Alexander's Pale - (1 x 1.4 lb can)	Bitter: 1 1/4 oz. EK Gldngs (4.6) Flavor: 1/4 oz. EK Gldngs 20m	Grains: 155-152o 60m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs English Ale	06/10/01	1.038	06/18/01	07/02/01	1.09		Absolutely perfect. Malty perfection in a small beer. Subtly spectacular.
<b>Patriotic Golden Ale</b> Golden Ale 3 Gallon Batch for Draught	2R Pale malt - 7 # 10o Carapils - 1 #	(none)	Bitter: 1/2 oz. Pearl (7.2) + 1/2 oz. EK Gldngs (4.6) Flavor: 1/4 oz. Cascade 15m Aroma: 1/2 oz. Cascade 1m	Grains: 153o 70m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs California - Ale	07/04/01	1.044	07/11/01	07/26/01 kegged	?		Terrific. Drank it all down in 98o by the pool. Golden, malty, very refreshing, nice touch of hops.
<b>Brutal Brew</b> ESB	2R Pale malt - 5 # 10o Carapils - 2 # Caravienna - 1 #	DME Xtra light -3 lbs Alexander's Pale - (1 x 1.4 lb can)	Bitter: 2 oz. N. Brewer (8.7) Flavor: 1/2 oz. Crystal (3.5) @ 30m & 1/2 oz. @ 15m Aroma: 1 oz. Crystal 1m	Grains: 152-149o 70m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs California - Ale	07/25/01	1.060	08/01/01 Added 1/2 Pitcher	08/20/01	1.010	Rack taste: Bad - esters, fusel alcohols? Watered down. 9 Days later: Good. Green: Roasted, off-flavor	Great Ale. Somehow balanced, though seriously bitter & hoppy. I love it!
<b>Octoberfest 01</b> Octoberfest / Marzen	Munich mlt - 6 # Caramunich - 1 # 75o Crystal - 1/2 #	DME light -3 lbs Alexander's Pale - (1 x 1.4 lb can)	Bitter: 1 oz. Pearl (7.2) Flavor: 1/4 oz. Pearl @ 30m & 1/4 oz. @ 15m	Grains: 133o 30m 1 1/2 gl 1 pan & 20m to 150o 60m Sparged 1 3/4 gallon 175o	White Labs Octoberfest Qt Starter	08/04/01	1.057	08/18/01	10/09/01	1.020	Primary: mid 50's Secondary: mid-low 40's	Best one yet by far. Really toasty & smooth. Dense, wonderful head.
<b>Alaskan Abbey Ale</b> Belgian Dubbel	Belgian Pils - 5 # Belgn Aromatic 1/2 # Caramunich - 1/2 # 80o Crystal - 1/2 # Special B - 1/4 #	DME light -3 lbs DME amber - 1 # Dark candy sugar - 1 #	Bitter: 1 3/4 oz. Styrian Gldngs (4.0) Aroma: 1/4 oz. Styrian Gldngs	Grains: 152-149o 60m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs Belgn Abbey Qt Starter	08/23/01	1.058	08/30/01	09/18/01	1.010	Lagged starter = 2 viles Low gravity due to wort decanting & ditution Still active into 2ndry	So-so. Over-phenolic & Under-malty. Ill-conceived recipe, don't like yeast.

<b>Australian for Ale</b> Australian Pale Ale 3 Gallon Batch for Draught	2R Pale malt - 7 # 10o Carapils - 1 #	Alexander's Pale - (1 x 1.4 lb can)	Bitter: 1 oz. Ringwood (6.9) Flavor: 1/4 oz. Ringwood 15m Aroma: 1/4 oz. Ringwood 1m	Grains: 152-150o 60m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs Australian Ale	08/31/01	1.054	09/09/01	09/15/01 kegged	1.008	Added 1 whole pitcher	Delicious. Perfect backyard BBQ ale. Golden, malty, zingy, balanced.
<b>Smoked Porter</b> Smoked robust porter	2R Pale malt - 4 # Rauch malt - 2 # Chocolate mlt - 1/2 # Black Patent - 1/2 # 150o Crystal - 1 #	DME amber - 4 #	Bitter: 1 oz. Chinook (10.8) Flavor: 1/4 oz. Ringwood 15m Aroma: 1/4 oz. Ringwood 1m Dry: 1/2 oz. Kent Goldings	Grains: 152-149o 65m 1 3/4 gl Held @ 160o for 1 hr 20m due to new equipment problems Sparged 1 3/4 gallon 175o	White Labs California - Ale	09/28/01	1.062	10/05/01	10/30/01	1.014		Spectacular. Dead-on Alaskan clone, even better. Perfect balance. Best porter & best smoked beer I have ever tasted.
<b>Special Ops Barley Wine</b> Barley Wine 3 Gallon Batch	2R Pale malt - 5 # 10o Carapils - 1 # 60o Crystal - 1 # Belgn Aromatic 1 #	DME Xtra light -6 lbs Alexander's Pale - (1 x 1.4 lb can)	Bitter: 3 oz. Chinook (10.5) Flavor: 1 oz. Centennial (10.3) @ 30m & 1 oz. @ 15m Aroma: 1 oz. Centennial 1m	Grains: 152-149o 75m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs CA - Ale Qt Starter 2 x strength	10/01/01	1.115	10/18/01	09/24/02	1.030	Gypsum - 1 tsp. Yeast Energizer - 1 tsp. Dry hop: 1/2 oz. Cascade	Flawed. Possible infection, or may just be too bitter & over-hopped.
<b>Fall Bock</b> Traditional Bock	Vienna malt - 7 # Caramunich - 1/2 # Belgn Biscuit 1/4 # Chocolate mlt - 1/4 #	DME light -3 # DME amber - 2 #	Bitter: 2 oz. Saaz (2.8) Flavor: 1/2 oz. Liberty 15m	Grains: 152-149o 75m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs German Lgr Qt Starter	10/06/01	1.072	10/20/01	12/11/01	1.020	Primary: mid 50's. Secondary: low-mid 40's	Rich, chewey, malty-sweet, strong, and extremely good. Dark amber. Perhaps a little too sweet.
<b>Ultralight Wheat</b> Light wheat beer 3 Gallon Batch for Draught	2R Pale mlt - 3 1/4 # Mlited wht - 4 1/4 #	(none)	Bitter: 1 oz. Saaz (3.1) Flavor: 1/4 oz. Saaz 15m Aroma: 3/4 oz. Saaz 1m	Grains: 150-145o 80m 1 3/4 gl + 150o-160o 35m Sparged 1 3/4 gallon 175o	White Labs American- Hefeweizen	10/17/01	1.032	10/22/01	10/26/01 kegged	1.007	Thick Mash, fast runoff Added 1 whole pitcher	Not bad, but too weak. Good flavor. Lots of beers = stone cold sober.
<b>Cipro Pale Ale</b> American Pale Ale	2R Pale mlt - 6 # 10o Carapils - 2 #	Alexander's Pale - 4 #	Bitter: 1 oz. Centennial (10.3) + 1/2 oz. Cascade (4.3) Flavor: 1/2 oz. Cascade @ 15m Aroma: 1/2 oz. Cascade 1m Dry: 2 oz. Cascade	Grains: 154o 65m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs CA V - Ale	10/23/01	1.053	11/03/01	11/19/01	1.010	Gypsum - 1 tsp. Thin mash, slow runoff LOTS of floaties in boil.	Best APA I've ever tasted. Fruitiness evident, crisp, perfect malt, hops, & bitterness. Spot-on Stone IPA clone, but fresher & fruitier. Dense head.
<b>Haunted Golden Ale</b> American Pale Ale 3 Gallon Batch for Draught	Crisp Pale malt - 7 # 10o Carapils - 1 #	Alexander's Pale - (1 x 1.4 lb can)	Bitter: 1 1/2 oz. K. Gldngs (4.6) Flavor: 1/2 oz. Willamette 15m Aroma: 1/2 oz. Willamette 1m	Grains: 155-150o 75m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs California - Ale	10/31/01	1.057	----	11/16/01 kegged	1.011	Stuck recirculation problems. Crush too fine? Thin mash, slow runoff.	Wonderful & delicious, a little richer & slower drinkin' than usual, but superbly balanced & subtly hoppy.
<b>\$100,000 Steam Beer</b> California Common	Vienna malt - 6 # Belgn Aromatic 1 # Caramunich - 1/2 # 60o Crystal - 1/2 #	DME light -3 #	Bitter: 1 oz. N. Brewer (7.3) + 1 oz. Willamette (4.8) Flavor: 1/2 oz. N. Brewer 15m Aroma: 1 oz. N. Brewer 1m	Grains: 155-150o 60m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs American- Lager	12/01/01	1.053	12/7/01	01/04/02	1.020	Rack taste: awful, but aroma is fine. Young? 1 week later: OK Green: good.	It was good. Real good. Malt & bitterness in perfect anchor harmony.
<b>Ed's House Beer</b> California Common 3 Gallon Batch for Draught	2R Pale mlt - 6 # Belgn Aromatic 1 # Caramunich - 1 #	Alexander's Pale - (1 x 1.4 lb can)	Bitter: 1 oz. N. Brewer (7.3) Flavor: 1/2 oz. N. Brewer 15m Aroma: 1/2 oz. N. Brewer 1m	Grains: 152-149o 80m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs San Fran- Lager	12/05/01	1.054	--	12/20/01 kegged	1.014		A little over-assaulting somehow, but still pretty good. Maybe too many finishing hops or too much caramunich.
<b>Debt-free Scotch Ale</b> Strong Scotch Ale	2R Pale mlt - 4 # Munich mlt - 2 # 60o Crystal - 1 # 35o Crystal - 1/2 # 75o Crystal - 1/2 # Rstcd Brly - 2 1/2 oz.	DME light -3 # DME amber -3 #	Bitter: 3/4 oz. N. Brewer (8.7)	Grains: 156o 65m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs Edinburgh Qt. starter	12/08/01	1.078	12/15/01	02/18/02	1.034	Rack gravity: 1.035 & bad taste - added 2 packs Edme dry yeast 12/20/01. 1/03/02: still 1.035, but tastes good, moved into lagering fridge.	Rich, chewey, and good - but lacking Scotch ale bite and roundness
<b>19 1/2 Inch Brown</b> American-style Brown Ale	2R Pale mlt - 4 1/2 # Munich mlt - 2 # Belgn Biscuit 1/2 # Chocolate mlt - 1/2 # 90o Crystal - 1/4 # Special B - 1/4 #	Alexander's Pale - 4 #	Bitter: 2 oz. Willamette (4.8) Flavor: 1/4 oz. Willamette @ 30m + 1/2 oz. @ 15m Aroma: 1 1/4 oz. Willamette 1m	Grains: 152o 65m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs California - Ale	12/21/01	1.052	01/03/02	01/28/02	1.014	Rack taste: slight flaw - maybe from freezer-cool? Otherwise delicious.	Absolutely delicious, creamy, smooth and richly flavored balanced ale.
<b>Superbowl 02 Ale</b> English Special Bitter 5 Gallon Batch for Draught	2R Pale mlt - 6 # 10o Carapils - 2 #	DME light -3 #	Bitter: 3/4 oz. N. Brewer (8.7) + 1 oz. K. Goldings (4.2) Flavor: 3/4 oz. Fuggle 15m Aroma: 1 1/4 oz. Fuggle 1m	Grains: 152o 65m 1 3/4 gl Sparged 1 3/4 gallon 170o	White Labs English Ale	01/10/02	1.052	01/19/02	02/02/02 kegged	1.014	Diluted w/ 1/2 pitcher	Fantastic draught beer. Englishy & malty with noticable hop edge. A little light on carbonation but creamy.
<b>Bigger Red</b> Brewpub-style Red	2R Pale malt - 4 # Munich mlt - 1/2 # 60o Crystal - 2 1/2 # 75o Crystal - 1 #	DME light -3 #	Bitter: 2 oz. Chinook (10.8) Flavor: 1/2 oz. Cascade 15m Aroma: 1/2 oz. Cascade 1m	Grains: 152o 70m 1 3/4 gl Sparged 1 3/4 gallon 170o	White Labs California - Ale	02/10/02	1.050	02/16/02	03/18/02	1.020	Disappointing attenuation.	Excellent. Works for me. Big taste with different things hitting you yet goes down easy and quenches.
<b>Hack Lager</b> Not a Pilsner	Belgian Pale - 8 #	Muntons Light - 3.3 #	Bitter: 2 oz. Saaz (3.6) Flavor: 1 oz. Saaz @ 30m + 1 oz. @ 15m Aroma: 2 oz. Saaz 1m	Grains: 152-158o 60m 1 3/4 gl Sparged 1 3/4 gallon 170o	White Labs Pilsen Qt. starter	02/17/02	1.050	03/05/02	05/13/02	1.013	Added 1/2 distilled water Used 1 1/2 tsp Irish Moss Diluted w/ 1/2 pitcher	Something went wrong - phenols. Drank it all anyway in a Belgian glass - not good otherwise.
<b>Voting Booth Triple</b> Belgian Triple	Belgian Pils - 7 # Belgn Aromtc - 1/2 #	DME light -5 # Clear candy sugar - 2 #	Bitter: 1 oz. K. Goldings (4.2) + 1 oz. Saaz (3.6)	Grains: 153o 75m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs Trappist Ale	03/04/02	1.082	03/14/02	04/09/02	1.016		Very good, too dark perhaps.

	Torrifd Wheat - 1/2#		Flavor: 1/4 oz. Saaz @ 15m Aroma: 1/4 oz. Saaz 1m		Qt. starter												
<b>Hyped Ale</b> Light Amber Ale 3 Gallon Batch for Draught	2R Pale malt - 7 # Belgn Aromatic 1 #	Alexander's Pale - (1 x 1.4 lb can)	Bitter: 1 oz. Cascade (6.3) Flavor: 1/4 oz. Saaz @ 15m Aroma: 1/4 oz. Saaz 1m	Grains: 150o 120m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs European- Ale	03/25/02	1.058	04/01/02	04/12/02	1.013	added a little water to keg	Excellent flavorful light amber ale. Nice maltiness & crisp.					
<b>Annual IPA 02</b> American India Pale Ale	2R Pale malt - 6 # Belgn Aromatic 1/2 # Carapils - 1/2 # 35o Crystal - 1 #	DME light - 3 # Alexander's Pale - (1 x 1.4 lb can)	Bitter: 1 oz. Centennial (9.3) + 1 oz. Cascade (6.3) Flavor: 1 oz. K. Goldings (5.6) + 1/2 oz. Cascade @ 30m & 1/2 oz. Kent Goldings + 1/2 oz. Centennial @ 15m Aroma: 1/2 oz each: Centennial, K. Goldings, & Cascade 1m	Grains: 150-158o 90m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs California - Ale	04/28/02	1.061	05/06/02	06/07/02	1.014	Gypsum - 2 tsp. Dry hop - 1 oz. Cascade	1st Place OC Fair - again.					
<b>Australian Party Ale</b> Australian Ale 5 Gallon Batch for Draught	2R Pale malt - 5 # Carapils - 1 # Munich mlt - 2 #	DME light - 3 #	Bitter: 1 oz. Ringwood (6.9) @ 60m & 1 oz. @ 45m Flavor: 1/2 oz. Ringwood 15m Aroma: 1/2 oz. Ringwood 1m	Grains: 155-158o 80m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs Australian Ale	05/15/02	1.054	05/22/02	06/06/02	1.011	Added 1/2 pitcher at keggung	Very good. Compliments from many. Bitter and refreshing with body and flavor, like a special bitter.					
<b>Summer White</b> Belgian Wit	German Pils - 6 # Flaked Wheat - 2 # Flaked Oats - 1/2 #	DME light - 3 #	Bitter: 1 1/2 oz. Saaz (3.5) Flavor: 1/4 oz. Saaz @ 15m Aroma: 1/4 oz. Saaz 1m	Grains: 127o 80m 1 3/4 gl + 20m to 156o 70m Sparged 1 3/4 gallon 175o Steeped Oats in runoff to 200o	White Labs Belgian Wit	05/31/02	1.049	06/11/02	07/02/02	1.010	1 oz. Coriander 10m/5m 1 oz. Bitter Orange 15m/5m Oat bag leaked into kettle	It was good, I drank it.					
<b>Dunk-Alt</b> Dunkel-style Alt Bier	2R Pale malt - 5 # Caramunich - 1 # 20o Munich mlt - 2 #	DME amber - 3 #	Bitter: 1 1/2 oz. Hallertau (4.1) Flavor: 1/2 oz. Hallertau 40m	Grains: 151o 110m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs German Lgr	06/24/02	1.049	07/04/02	09/09/02	1.012		Wonderful smooth amber ale. Goes with everything.					
<b>Australian Shrimp Ale</b> Australian Ale 5 Gallon Batch for Draught	2R Pale malt - 7 # Carapils - 1/2 # 15o Crystal - 1/2 #	DME light - 3 #	Bitter: 1 oz. Ringwood (11.0) Flavor: 1/2 oz. Ringwood 15m Aroma: 1/2 oz. Ringwood 1m	Grains: 152-158o 60m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs Australian Ale	07/21/02	1.050	07/28/02	08/09/02	1.018		Excellent. Balanced thirst quencher with flavor and body.					
<b>Re-allocated Golden Ale</b> American Golden Ale	2R Pale malt - 6 # Carapils - 1 # Munich mlt - 1 #	DME xtra light - 3 lbs	Bitter: 1 oz. Ringwood (6.9) + 1/2 oz. Willamette (4.4) Flavor: 1/2 oz. Willamette 15m Aroma: 1 oz. Willamette 1m	Grains: 152-158o 70m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs California - Ale	07/28/02	1.049	08/03/02	08/12/02	1.017		It was good, I drank it.					
<b>Falling Star Porter</b> Robust Porter	2R Pale malt - 4 # Munich mlt - 2 # 150o Crystal - 1 # Chocolate mlt - 1/2 # Black Patent - 1/2 #	DME amber - 3 # Alexander's Amber - (1 x 1.4 lb can)	Bitter: 1 oz Centennial (9.3%) + 1/2 oz. E Kent Gldngs (5.0%) Flavor: 1/2 oz. K. Gldngs 15m Aroma: 1 oz. K. Gldngs 1m	Grains: 155-158o 90m 1 3/4 gl Sparged 1 3/4 gallon 172o	White Labs California - Ale	08/23/02	1.058	09/02/02	10/04/02	1.026	No attenuation	It was extremely good, I drank it.					
<b>Wednesday Scottish Ale</b> Scottish Export Ale	2R Pale mlt - 5 1/2 # 40o Crystal - 1/2 # 60o Crystal - 1/2 # Caramunich - 1/2 # Belgn Aromatic 1/2 # Special B - 1/4 # Special Roast - 1/4 #	DME light - 3 1/2 #	Bitter: 1 oz. Kent Gldngs (6.7%)	Grains: 150o 95m 1 3/4 gl Sparged 1 3/4 gallon 170o	White Labs Edinburgh	09/18/02	1.056	09/25/02	11/11/02	1.029	No attenuation What's going on here?!	Overly sweet & carmelly, obviously from being under-attenuated. Still drinkable and not tooo bad.					
<b>Christmas Marzen</b> Octoberfest	Munich mlt - 7 # 15o Crystal - 1/2 # 35o Crystal - 1/2 #	DME light - 3 #	Bitter: 1 1/2 oz. Hallertau (4.5) Flavor: 1/2 oz. Hallertau 30m	Grains: 150-155o 105m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs Octoberfest Qt Starter	10/07/02	1.056	10/26/02	01/13/03	1.016		Excellent.					
<b>Australian Stock Ale</b> Australian Ale	2R Pale malt - 7 # Carapils - 1/2 # 15o Crystal - 1/2 #	DME light - 3 #	Bitter: 1 oz. Ringwood (11.0) Flavor: 1/2 oz. Ringwood 15m Aroma: 1/2 oz. Ringwood 1m	Grains: 151o 240m 1 3/4 gl Sparged 1 3/4 gallon 170o	White Labs Australian Ale	10/14/02	1.055	10/26/02	12/16/02	1.018		Perfect.					
<b>Holiday Imperial Stout</b> Imperial Stout 3 Gallon Batch	2R Pale mlt - 6 1/2 # Black Patent - 1/2 # Roasted bryl - 1/2 # Chocolate mlt - 1/4 # 150o Crystal - 1/4 # Flaked bryl - 1/4 #	DME light - 6 # Alexander's Amber - (1 x 1.4 lb can)	Bitter: 2 oz Centennial (9.3%) + 1 oz. E Kent Gldngs (6.7%) Flavor: 1/2 oz Centennial 30m + 1/4 oz. 15m Aroma: 1/4 oz Centennial 1m	Grains: 152o 110m 1 3/4 gl Sparged 1 3/4 gallon 170o	White Labs CA - Ale Qt Starter 2 x strength	12/13/02	1.114	12/30/02	12/27/03	1.034		Absolutely outstanding. Great balance.					
<b>Hot Wind Steam Beer</b> California Common	2R Pale malt - 7 # 75o Crystal - 1/2 # Belgn Aromatic 1/2 #	DME light - 3 #	Bitter: 1 1/2 oz. N. Brewer (7.7) Flavor: 1/2 oz. N. Brewer 15m Aroma: 1 oz. N. Brewer 1m	Grains: 150o 90m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs San Fran- Lager Qt Starter	01/06/02	1.051	01/14/03	02/17/03	1.018		Esrrery, a little off, but good & very drinkable.					
<b>Superbowl 03 Ale</b> English Special Bitter	2R Pale malt - 7 1/2 # Carapils - 1/2 #	DME light - 1 #	Bitter: 1 1/4 oz. Fuggle (5.4) Flavor: 1/4 oz. Fuggle @ 30m	Grains: 153-158o 75m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs English Ale	01/09/03	1.043	01/14/03	01/25/03	?		Excellent. Hoppy & distinct. Very Englishy.					

5 Gallon Batch for Draught			+ 1/2 oz. Fuggle 15m Aroma: 1 oz. Fuggle 1m		Qt Starter											
<b>Redux Pilsner</b> German Pilsner	German Pils - 7 1/4 # Carapils - 1/4 #	DME xtra-light - 3 #	Bitter: 1 1/2 oz. Hersbrucker (4.9) Flavor: 1 oz. Liberty @ 30m + 1 oz. Liberty 15m Aroma: 2 oz. Tettnanger 1m	Grains: 152o 95m 1 3/4 gl Sparged 1 3/4 gallon 170o	White Labs German Lgr Qt Starter	01/27/03	1.052	02/10/03	06/10/03	1.027						Fine.
<b>Anteater Red</b> Brewpub Style Red	2R Pale malt - 5 # 60o Crystal - 2 # 75o Crystal - 1 #	Alexander's Pale - 4 #	Bitter: 1 oz. N. Brewer (7.7) + 2 oz. Cascade (5.9) Aroma: 1 oz. Cascade 1m	Grains: 150-156o 60m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs CA - Ale Qt Starter	02/03/03	1.054	02/10/03	03/17/03	1.016						Superb.
<b>Stock Special Bitter</b> English Special Bitter	2R Pale malt - 7 # Carapils - 1 #	Alexander's Pale - (1 x 1.4 lb can)	Bitter: 1 1/2 oz. K. Gldngs (5.3) Flavor: 1/2 oz. K. Gldngs 15m Aroma: 1 oz. Fuggle 1m	Grains: 152-160o 100m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs English Ale Qt Starter	02/24/03	1.044	03/03/03	04/21/03	1.008						Fine.
<b>Annual IPA 03</b> American India Pale Ale	2R Pale malt - 6 # Belgn Aromatic 1/2 # Carapils - 1/2 # 35o Crystal - 1 #	DME light - 3 # Alexander's Pale - (1 x 1.4 lb can)	Bitter: 1 oz. Centennial (9.3) + 1 oz. Cascade (6.3) Flavor: 1 oz. K. Goldings (5.6) + 1/2 oz. Cascade @ 30m & 1/2 oz. Kent Goldings + 1/2 oz. Centennial @ 15m Aroma: 1/2 oz each: Centennial, K. Goldings, & Cascade 1m	Grains: 148-155o 110m 1 3/4 gl Sparged 1 3/4 gallon 170o	White Labs California - Ale	06/09/03	1.062	06/16/03	07/21/03	1.012	Dry hopped 1 oz. Cascade 2 tsp. Gypsum Used o2, maybe a bit too much attenuation?					Not as thrilling as past versions. Strong. Heavy. Stone Ruination-like.
<b>Beach Ale</b> English Bitter 3 Gallon Batch for Beach	German Pils - 8 # Carapils - 1/2 #	(none)	Bitter: 1 1/2 oz. Fuggle (5.4) Flavor: 1/4 oz. Fuggle 15m Aroma: 1/4 oz. Fuggle 1m	Grains: 157-149o 220m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs Dry Eng Ale	06/13/03	1.055	06/20/03	07/01/03	?						Did the trick, went down fine, but potent
<b>Summer Cream Ale</b> Cream Ale 5 Gallon Batch for Draught	Vienna mlt - 7 # Carapils - 1 #	DME light - 3 #	Bitter: 1 1/2 oz. Liberty (5.2) Flavor: 1/4 oz. Liberty 15m Aroma: 1/4 oz. Liberty 1m	Grains: 150o 90m 1 3/4 gl Sparged 1 3/4 gallon 170o	White Labs Octoberfest Qt Starter	06/18/03	1.056	06/28/03	08/07/03 kegged	1.012	Hot start, 58o primary, hot finish. Lageder 2ndary.					One of the best ever, peel 'n' eat shrimp.
<b>Holiday White 03</b> Belgian Wit	Belgian Pils - 4 # Flaked Wheat - 2 # Wheat mlt - 2 #	DME xtra light - 3 #	Bitter: 1 1/2 oz. Saaz (5.7) Flavor: 1/4 oz. Saaz 15m Aroma: 1/4 oz. Saaz 1m	Grains: 130o 35m 1 3/4 gl + 15m to 150o 65m Sparged 1 3/4 gallon 175o	White Labs Belgian Wit	07/18/03	1.059	07/24/03	08/14/03	1.019	1/2 oz. Coriander 10m 1 oz. Bitter Orange 10m					Great, but less orange peel = balance
<b>End of the World Ale</b> Belgian Strong Ale 3 Gallon Batch	Belgian Pils - 7 # Wheat mlt - 1 #	DME xtra light - 3 # DME light - 1.25 # Clear candy sugar - 2 #	Bitter: 2 oz. K. Gldngs (5.5) Flavor: 1/4 oz. Saaz 15m Aroma: 1/4 oz. Saaz 1m	Grains: 153o 125m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs Trappist Ale Qt. starter	08/04/03	1.109	08/13/03	5/24/04	1.027	Rack gravity 1.028 Way too much left over Fantastic at bottling.					Simply outstanding.
<b>Smoked Porter</b> Smoked robust porter	2R Pale malt - 4 # Rauch malt - 2 # Chocolate mlt - 1/2 # Black Patent - 1/2 # 150o Crystal - 1 #	DME amber - 3 # Alexander's Amber - (1 x 1.4 lb can)	Bitter: 1 oz Centennial (9.1%) + 1/2 oz. E Kent Gldngs (6.1%) Flavor: 1/2 oz. K. Gldngs 15m Aroma: 1 oz. K. Gldngs 1m	Grains: 150o 85m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs California - Ale	10/3/03	1.065	10/13/03	11/03/03	1.025						Excellent, as usual, but filling.
<b>Marzen 03</b> Octoberfest	Munich mlt - 7 # 15o Crystal - 1/2 # 35o Crystal - 1/2 #	DME light - 3 #	Bitter: 1 1/2 oz. Hallertau (4.6) Flavor: 1/2 oz. Hallertau 30m	Grains: 155-152o 105m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs Octoberfest Qt Starter	10/17/03	1.054	11/05/03	2/16/04	1.018						Not bad, but a little too sweet/syupy - probably from under-attenuation.
<b>Turkey Brew</b> ESB 5 Gallon Batch for Draught	2R Pale malt - 5 # Munich mlt - 2 # 60o Crystal - 1/2 # Biscuit mlt 1/2 #	DME light - 3 #	Bitter: 1 oz. Centennial (9.1) Flavor: 1/2 oz. K. Goldings 15m Aroma: 1/2 oz. K. Goldings 1m	Grains: 152-149o 95m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs Dry Eng Ale	11/7/03	1.060	11/12/03	11/26/03	1.022						Everyone loved it, but it was lacking something for me, though good.
<b>Stock Amber</b> ESB	2R Pale malt - 5 # Munich mlt - 2 # 75o Crystal - 1/2 # Biscuit mlt 1/2 #	DME light - 3 #	Bitter: 1 oz. Centennial (9.1) Flavor: 1/2 oz. K. Goldings 20m Aroma: 1/2 oz. K. Goldings 1m	Grains: 150-165o 90m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs Dry Eng Ale	11/24/03	1.058	12/02/03	12/18/03	1.020						Perfect stock homebrew.
<b>Super Brew</b> Special Bitter 5 Gallon Batch for Draught	2R Pale malt - 7 # Carapils - 1 #	DME light - 3 #	Bitter: 1 oz. Centennial (9.1) Flavor: 1/2 oz. Fuggle 15m Aroma: 1 oz. Fuggle 1m	Grains: 152o 90m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs English Ale Qt Starter	1/19/04	1.057	-	1/30/04 kegged	1.018						Good enough for a party. Single stage = clogged tube.
<b>Milestone Brown</b> American Brown Ale	2R Pale malt - 5 # Munich mlt - 2 # 90o Crystal - 3/4 # Chocolate mlt - 1/4 #	DME light - 3 #	Bitter: 1 oz. Centennial (10.3) Flavor: 1/2 oz Centennial 30m Aroma: 1 oz. Cascade 1m	Grains: 150-158o 110m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs California - Ale	03/01/04	1.054	03/08/04	4/5/04	1.012						Outstanding. Balance, flavor, and aroma are all optimal.
<b>Unauthentic Pilsner</b> Bohemian Pilsner	German Pils - 7 1/2 # Carapils - 1/2 #	DME xtra light - 3 #	Bitter: 1/2 oz Centennial (10.3%) + 1/2 oz. Hersbrucker (4.9%) Flavor: 1 oz. Saaz 30m + 1 oz. Saaz 15m Aroma: 2 oz. Saaz 1m	Grains: 154o 70m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs Pilsen Qt. starter	03/05/04	1.057	03/15/04	5/17/04	1.019	Used 1/2 distilled water (for mashing & brewing)					Unimpressive, not a good lager not pilsner-like, off flavor

<b>Graduation Ale</b> Special Bitter 5 Gallon Batch for Draught	2R Pale malt - 7 # Carapils - 1 #	DME light - 3 #	Bitter: 1 1/2 oz. Ringwood (6.9) Flavor: 1/2 oz. Willamette 15m Aroma: 1 oz. Willamette 1m	Grains: 154o 245m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs California - Ale	5/5/04	1.059	5/12/04	5/25/04 kegged	?		Quite the crowd pleaser even though it was relatively bitter. Good drinkin'.
<b>Summer Cream Ale 04</b> Cream Ale 5 Gallon Batch for Draught	Vienna mlt - 7 # Carapils - 1 #	DME light - 2 #	Bitter: 1 1/2 oz. Liberty (5.2) Flavor: 1/4 oz. Liberty 15m Aroma: 1/4 oz. Liberty 1m	Grains: 152o 90m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs Octoberfest Qt Starter	5/14/04	1.047	5/26/04	6/11/04 kegged	1.012	Hot start, 58o primary, hot finish. Laged 2ndary.	Not as good as I remember, but they still liked it. Somehow flawed.
<b>Holiday Imperial Stout 04</b> Imperial Stout 3 Gallon Batch	2R Pale mlt - 6 1/2 # Black Patent - 1/2 # Roasted brly - 1/2 # Chocolate mlt - 1/4 # 150o Crystal - 1/4 # Flaked brly - 1/4 #	Alexander's Pale - (1 x 4 lb can) Alexander's Amber - (1 x 4 lb can)	Bitter: 2 1/2 oz. Centennial (9.7%) Flavor: 1/2 oz. Centennial 30m + 1/4 oz. 15m Aroma: 1/4 oz. Centennial 1m	Grains: 150o 235m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs CA - Ale Qt Starter 2 x strength	5/20/04	1.104	5/28/04	2/7/05	1.037	Bad attenuation	
<b>Daytrader Pale Ale</b> American Pale Ale	2R Pale malt - 7 # 15o Crystal - 1 #	Coopers Light - (1 x 3.3 lb can)	Bitter: 1 oz. Perle (7.2) + 1 oz. Cascade (5.4) Flavor: 1/2 oz. Cascade 30m + 1/4 oz. Cascade 15m Aroma: 2 1/4 oz. Cascade 1m	Grains: 152-148o 90m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs California V - Ale	6/18/04	1.050	6/28/04	7/19/04	1.012	Bottles caked with plastic dust from bin, need new bottle cleaning system. Green taste: excellent	Great ale.
<b>Big Red Ale 04</b> American Amber	2R Pale malt - 5 # 75o Crystal - 1 # 60o Crystal - 2 #	DME light - 3 #	Bitter: 1 oz. Perle (7.2) + 2 oz. Cascade (5.4) Flavor: 1/4 oz. Centennial 30m + 1/4 oz. Centennial 15m Aroma: 1 oz. Cascade 1m	Grains: 149-158o 250m 1 3/4 gl Sparged 1 3/4 gallon 180o	White Labs CA - Ale Qt Starter	7/23/04	1.052	8/1/04	8/16/04	1.011		Brilliant!
<b>Belgian Lager</b> Phenol-infected Lager	Pilsner - 5 # Carapils - 1 # Munich - 2 #	DME light - 3 #	Bitter: 1/2 oz. Spalt (5.8) + 2 oz. Hersbrucker (2.2) Flavor: 1/2 oz. Spalt 15m Aroma: 1 oz. Spalt 1m	Grains: 151o 90m 1 3/4 gl Sparged 1 3/4 gallon 180o	White Labs Zurich Lager Qt Starter	7/26/04	1.055	8/9/04	11/1/04	1.005	1 tsp Gypsum Strong phenolic aroma from yeast starter & primary Primary @ 60o	Very good actually, in a chalice.
<b>Potluck Porter</b> Robust Porter	2R Pale malt - 4 # Munich malt - 2 # Chocolate mlt - 1/2 # Black Patent - 1/2 # 150o Crystal - 1 #	Alexander's Pale - (1 x 4 lb can)	Bitter: Mixed hops = 12.6 AAU Flavor: 1/2 oz. K. Gldngs 15m Aroma: 1 1/2 oz. K. Gldngs 1m	Grains: 150o 240m 1 3/4 gl Sparged 1 3/4 gallon 180o	White Labs CA - Ale	8/13/04	1.052	8/20/04	9/7/04	1.016	Injcted O2	Fantastic, even if lacking a bite
<b>Brutal Election Bitter</b> ESB	2R Pale malt - 5 # 15o Crystal - 1 1/2 # 35o Crystal - 1 1/2 #	DME light - 3 # + a little extra	Bitter: 2 oz. N Brewer (7.6) Flavor: 1/2 oz. Crystal 15m Aroma: 1 1/2 oz. Crystal 1m	Grains: 149o 65m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs CA - Ale Qt Starter	9/3/04	1.054	9/11/04	9/27/04	1.012		Overcarbonated & off flavors Dumped the batch Contaminated at bottling
<b>Scotch-ish Ale</b> Scotch Ale	Munich malt - 6 # 75o Crystal - 1 1/2 # 120o Crystal - 1/2 # Roasted Brly - 2 oz.	DME light - 1 # Alexander's Amber - (1 x 6 lb jar)	Bitter: 2 oz. Hallertau (4.6)	Grains: 150o 90m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs Edinburgh Qt Starter	10/8/04	1.074	10/18/04	11/22/04	1.023	Injected O2 Moved to lager 8/20/04 Out 11/11/04 (3 weeks)	A little too sweet & thick, very drinkable
<b>Turkey Brew 04</b> Golden Ale	2R Pale malt - 5 # 15o Crystal - 1 # Munich malt - 2 #	DME light - 3 #	Bitter: 1 1/2 oz. N Brewer (7.1) Flavor: 1/2 oz. N Brewer 15m Aroma: 1 oz. Willamette 1m	Grains: 150o 70m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs CA - Ale	11/5/04	1.054	10/14/04	11/24/04	1.005	Injected O2	Excellent.
<b>Altienna Lager</b> German Alt Bier	Vienna malt - 7 # Caravienna - 1 #	DME amber - 3 #	Bitter: 1 1/2 oz. Perle (7.2) Flavor: 1/2 oz. Perl 30m	Grains: 150o 100m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs German Lgr Qt Starter	11/11/04	1.054	11/18/04	1/7/04	1.011	Hot Start, then low 60's 11/18 moved to Lager	Excellent.
<b>Stock Ale</b> American Pale Ale	2R Pale malt - 7 # 15o Crystal - 1 #	DME light - 3 #	Bitter: 1 1/2 oz. Perle (7.2) Flavor: 1/2 oz. Perl 15m Aroma: 2 oz. Cascade 1m	Grains: 147-155o 90m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs CA - Ale Qt Starter	12/22/04	1.055	12/30/04	1/28/05	1.1		Infected, gushers, slight off-flavor.
<b>Sequal Lager</b> Dortmunder Export	Pilsner - 5 # Carapils - 1 # Munich - 2 #	DME light - 3 #	Bitter: 1/2 oz. Spalt (5.8) + 2 oz. Hersbrucker (2.2) Flavor: 1/2 oz. Spalt 15m Aroma: 1 oz. Spalt 1m	Grains: 151o 200m 1 3/4 gl Sparged 1 3/4 gallon 180o	White Labs German Lgr Qt Starter	1/18/05	1.058	1/26/05	8/22/05	1.1	A little estery at bottling slight off flavor also but very smooth	Slight off flavor kind of sweetish and phenolicy. Drinkable, but a bummer.
<b>Superbowl 05 Ale</b> Special Bitter 5 Gallon Batch for Draught	2R Pale malt - 7 1/2 # Carapils - 1/2 #	Coopers Light - (1 x 3.3 lb can)	Bitter: 1 oz. Willamette (4.9) + 1 oz. E Kent Gldngs (4.1) Flavor: 1/2 oz. Fuggle 15m Aroma: 1 1/2 oz. Fuggle 1m	Grains: 148-155o 100m 1 3/4 gl Sparged 1 3/4 gallon 180o	White Labs English Ale Qt Starter	1/21/05	1.050	1/29/05	2/5/05 kegged	?		The usual.
<b>Broken Steam Beer</b> California Common	2R Pale malt - 5 # Munich - 2 # 60o Crystal - 1/2 # Biscuit mlt - 1/2 #	DME light - 3 #	Bitter: 1 3/4 oz. N Brewer (7.1) Flavor: 1/4 oz. N Brewer 15m Aroma: 1 oz. N Brewer 1m	Grains: 153o 80m 1 3/4 gl Sparged 1 3/4 gallon 170o	White Labs San Fran Lgr Qt Starter	3/1/05	1.052	1/5/05	3/21/2005	1.012		Excellent.

<b>Genesis Wit</b> Belgian White	Pilsner - 6 # Acid mlt - 1/4 # Flaked Wheat - 2 #	DME light - 3 # added last 15m	Bitter: 1 1/2 oz. K. Gldngs (4.1) + 1 oz. Saaz (3.6) Flavor: 1/2 oz. Saaz 5m	Grains: 154o 80m 1 3/4 gl Sparged 1 3/4 gallon 170o	White Labs Belgian Wit Qt Starter	8/19/05	1.060	08/25/05	9/19/05	1.011	1/2 oz. Coriander 5m 1/2 oz. Bitter Orange 5m	Absolutely perfect. Great light color. Wonderfully balanced, flavors are subtle including the faint sourness.
<b>Exodus Brown</b> American Style Brown Ale	2R Pale malt - 5 # Munich - 1 3/4 # 75o Crystal - 1 # Chocolate mlt - 1/4 #	DME light - 3 #	Bitter: 1 oz. N Brewer (7.1) + 1/2 oz. Cascade (6.0) Flavor: 1/2 oz. Cascade 15m Aroma: 1 oz. Cascade 1m	Grains: 147-153o 85m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs CA - Ale Qt Starter	10/2/05	1.056	10/9/05	10/17/05	1.014		
<b>Turkey Brew 05</b> Cream Ale	Vienna malt - 7 # 15o Crystal - 1 #	DME light - 3 #	Bitter: 2 oz. Liberty (4.1) + 1/4 oz. Saaz (3.6) Aroma: 1/4 oz. Saaz 1m	Grains: 151-146o 85m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs San Fran Lgr	11/11/05	1.055	11/17/05	11/23/05 kegged	?		Good enough.
<b>IPA 05</b> India Pale Ale	2R Pale malt - 6 # Belgn Aromatic 1/2 # Carapils - 1/2 # 35o Crystal - 1 #	DME light - 4 #	Bitter: 1 1/2 oz. Centennial (9.9) Flavor: 1/2 oz. Centennial 30m + 1 oz. Cascade 15m Aroma: 1 oz. Cascade 1m	Grains: 153-158o 120m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs CA - Ale Qt Starter	12/13/05	1.062	12/20/05	1/03/05	1.016	Dry Hopped 2 oz. Cascade dry hop no good in conical!	Didn't score well - not as great as usual
<b>Super Ale 06</b> Special Bitter	2R Pale malt - 7 # 15o Crystal - 1/2 # 35o Crystal - 1/2 #	DME light - 3 #	Bitter: 2 1/2 oz. Willamette (4.0) Flavor: 1/2 oz. Willamette 15m Aroma: 1 oz. Willamette 1m	Grains: 153-145o 140m 1 3/4 gl Sparged 1 3/4 gallon 175o	White Labs English Ale Qt Starter	1/16/06	1.054	1/23/06	2/03/06 kegged	1.011		Good enough.
<b>Bean Soup Steam Beer</b> California Common	2R Pale malt - 5 # Munich - 2 # 60o Crystal - 1/2 # Biscuit mlt - 1/2 #	DME light - 3 #	Bitter: 2 oz. N Brewer (6.5) Flavor: 1/2 oz. N Brewer 15m Aroma: 1 oz. N Brewer 1m	Grains: 155o 80m 1 3/4 gl Sparged 1 3/4 gallon 170o	White Labs San Fran Lgr	4/14/06	1.058	4/24/06	5/19/06	1.012		
<b>Golden Ale</b> Golden Ale	2R Pale malt - 7 # 15o Crystal - 1 #	DME light - 3 #	Bitter: 2 oz. Willamete (4.6) Flavor: 1/2 oz. Willamete 15m Aroma: 1 1/2 oz. Willamete 1m	Grains: 152o 85m 1 3/4 gl Sparged 1 3/4 gallon 170o	White Labs San Fran Lgr	6/16/06	1.060	6/25/06	6/30/06	1.011		
<b>Big Red Fall 06</b> Red Ale	2R Pale malt - 4 1/2 # 75o Crystal - 1 # 60o Crystal - 2 1/2 #	DME light - 3 #	Bitter: 2 oz. Amarillo (8.4) Flavor: 1/2 oz. Amarillo 15m Aroma: 1 1/2 oz. Amarillo 1m	Grains: 150o 110m 1 3/4 gl Sparged 1 3/4 gallon 180o	White Labs CA - Ale Qt Starter	8/21/06	1.056	8/26/06				