**Beer #1: Ken Rygh – Scottish Ale Yeast**

12# 2-row

.7 oz nugget at 60

no water treatment - NN water

60 min mash @149, then sparge with 170º water

PG 1.045

60 min boil, OG 1.053 (added a pinch of water to drop OG from about 1.055)

Irish Moss at :15

Pitched (starter) WLP028 (Edinburgh) at 75º and set keezer to 66º

Fermented at 66º for 5 days, then raised temp to about 70.

Racked on day 7,

Kegged on day 14

My calculator tells me its 5.6%, 29.9 IBU with a SRM of 3.6

**Beer #2: Dan Tully – Abbey Ale Yeast**

12 lb 2-row

.63 oz Nugget @ 60 min

1 pkg Abbaye Belgian

8. 25 g RO H2O w/1/4 oz phosphoric acid (85%) & 1 tsp gypsum

60 min mash at 152F

4.3 g wort after est. 80 minute boil

Fermented at 76 degrees F (per request) in conical for 2 weeks.

Cold crashed

Transferred to CO2 purged corny, added 5 oz corn sugar and bottled.

OG 1.063

FG 1.0112 both using a refractometer and adjusted

Est 6.6 ABV

Boiled a little longer than planned...had a visitor.

**Beer #3: Sam Straight – Weizen Yeast**

Single infusion mash, 60 minutes, 151F (actual: start 153F, end 151F)

12lbs Brewer's Malt 2-row

3.5gal filtered NN water plus 7mL lactic acid (88%), 5g MgSo4 and 5g CaCl2

Fly sparge 3.5 gallons filtered NN water, 168F

Boil 60 minutes

0.55oz Nugget (14.2%) at 60m

0.25oz Nugget at 30m

~5.5gal into fermenter

OG 1.060

Fermented with Weihenstephan Weizen (Wyeast Labs #3068) at 65-68F

FG 1.004

ABV 7.2% (got about 88% mash efficiency and more attenuation than expected!)

IBU 36 (calculated)

Force carbonating in keg, 20psi CO2, 38F

**Beer#4: Dan Deibler – W-34/70 Lager Yeast**

8# 2-row

0.625 oz nugget at 60

RO water treated per gallon with 0.35 grams CaSO4, 0.5 grams CaCl2, and 0.8 mL 10% phosphoric acid

60 min mash @151F, then drain and 2 additional batch sparges

60 min boil.

Irish Moss at :10

Pitched 2 pkg Fermentis 34/70 rehydrated yeast at 66F and cooled to 50F in about one day.

Fermented at 50F for 5 days, then slowly raised temp to 67F over 8 days.  Then 4 additional days rest at 67F.

4.8 gallons bottled 20 Oct with 5.375 oz white table sugar.

OG 1.053, FG 1.008 (assuming 100% RA for bottling sugar), 6.0% ABV, 34 IBU with a SRM of 3.0

**Beer#5: Eric Gaines – HotHead Kviek Yeast(yellow cap)**

10 gallon batch

24# 2 row

1 oz Nugget @ 60

1 oz Nugget @ 30

Mashed @151deg

Williamsburg water

OG 1.054

Should be right around 5.9% abv

Split into two 5 gallons and fermented at around 71deg

Bottle conditioned

**Beer#6: Eric Gaines – Lutra Kviek Yeast(blue cap)**