

Wash Record		23	Date Started		14-Jun-15					
Wash Type		Dual yeast raw sugar neutral wash				Makes 45 litres for a 50 litre boiler				
Ingredients and Additives					Costs					
Item Details		Quantity Used		Process Details/Brands etc			Cost Unit	Weight	Sub Total	
Sugar		12		Raw sugar				kg		
Grain/Sugar								kg		
Grain/Sugar								kg		
Yeast		25		EC1118				grams		
Yeast		15		Lowans bakers yeast				grams		
Nutrient		25		Fermaid AT 15grams @ start, 10grams @ 1060				grams		
Nutrient		20		DAP 10grams @ start, 10grams @ 1060				grams		
Nutrient		5		Cenovis Multi Vitamin tabs						
Nutrient								gram/ml		
Nutrient								gram/ml		
Buffer		30		KOH Potassium Hydroxide 10ml @ start				ml		
Water		45						ltr		
							Bill Total			
Gravity	StartG	1.102	FinishG		pH	Start	8	Finish	3.4	
Yeast Pitch	Date	14-Jun	Temp	30	Ferment Temp	22	Date Finished	25-Jun		
Directions										
Dissolve sugar in hot water. Add cold water to make 42 litres. Wait for temp to drop to 29 degC. Wash brown coat from the vitamin tabs										
Crush vitamin tablets, dissolve in water and add to wash. Hydrate 15grams of Fermaid AT or in 100ml of 40 degC water for 20 minutes and add to wash. Add 10 grams DAP dissolved in warm water and add to wash. Aerate wash for 2-4 hours.										
Hydrate 15 grams of Lowans yeast in 100ml water @ 30 degC for 20 minutes and hydrate 25 grams of EC1118 in 125 ml of water at 40 degC for 20 minutes and add to wash. Aerate wash for 2-4 hours. On day 9 add water to make up 45 litres if needed.										
Keep wash @ 20-28degC for entire ferment. Seal with air lock. Check ph/temp/sg every day.										
<u>When sg is 1.060 add 10 grams Fermaid AT after hydration for 20 minutes and 10 grams DAP dissolved in warm water.</u>										
Keep track of pH. Keep above 3.3. Usually add 10 ml pH UP @ day 2 and 10 ml @ day 6.										
When adding pH UP dilute in 500ml of water. You should end up with a fermented wash of 45 litres @ 14.5%ABV										PTO

