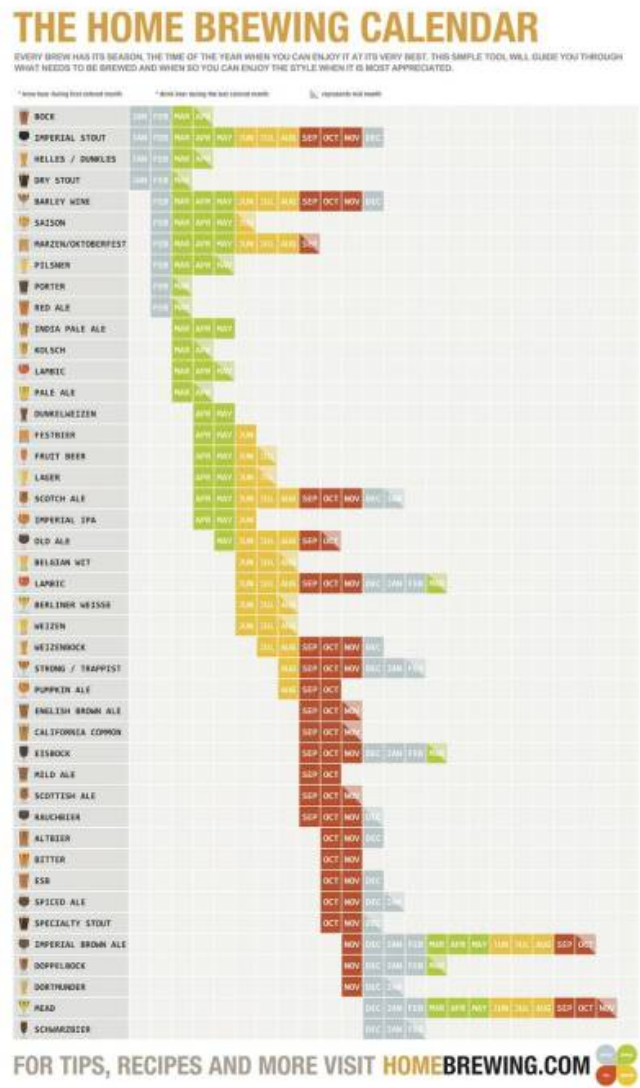


Homebrewing

Beer recipes, brew logs, and tasting notes.



REFERENCE

- [Hop Substitution Chart](#)
- [Bottle Priming Calculator](#)
- Yeast Starter - 100g DME : 1000ml H₂O
- [Beers with Live Cultures](#)
- DME * 1.19 = LME
- LME * .84 = DME

STAR SAN DILUTION CHART			
Gallons		Quarts	
5g	30ml	3qt	4.5ml
4g	24ml	2qt	3ml
3g	18ml	1qt	1.5ml
2g	12ml	1pt	.75ml
1g	6ml	.5pt	.375ml

DRY HEAT STERILIZATION		
Temp	Duration	
338F	60m	
320F	120m	
302F	150m	
284F	180m	
250F	12 hours	

STYLES

[ale](#) [belgian](#) [honey](#) [pale_ale](#) [porter](#) [specialty](#)

[cascadian_black_ipa](#)

BREW LOGS

C

- [Cascadian Black IPA](#)
- [Chanterelle Belgian Ale](#)

L

- [Lazy Monk in Space](#)

R

- [Rye Citra IPA](#)

W

- [White House Honey Ale](#)
- [White House Honey Porter](#)

Home Brewing Template

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<https://wiki.blessyourhe.art/> - **cookbook**

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