

BREWSHEET v2.1 (2011-01-04)

Batch			
Brew Name:	Ruston Peach Wheat		
Bottle Top Code:	PW	Calories per Pint:	149
Estimated OG:	1.050	Actual OG:	1.045
Estimated FG:	1.013	Actual FG:	1.010
Estimated IBU:	14	Actual IBU:	15
Estimated SRM:		Actual SRM:	4
Brew Date:	06/11/11	Collected (gal):	5.50
Rack Date:	07/22/11	Racked (gal):	4.85
Bottle Date:	07/29/11	Bottled (gal):	

BJCP Style Guidelines	
Style:	American Wheat or Rye Beer
Code:	6D
OG:	1.040-1.055
FG:	1.008-1.013
IBU:	15.0-30.0
SRM:	3.0-6.0
ABV:	4-5.5%
CO2:	2.3-2.6

Inventory	
Bottles:	
Gallons:	
Date Checked:	

Efficiency	
Brewhouse:	73%
Batch Size:	66%
Into Boiler:	80%
Into Fermenter:	68%

Yeast Strain	
Yeast Strain:	White Labs WLP300 (Hefeweizen Ale)
Type:	Hefeweizen Ale
Attenuation (%):	72-76%
Actual Attenuation (%):	79%
Fermentation Temp (F):	68-72F
Flocculation:	low

Yeast Amounts	
Cell Count (billions):	229
Vials (White Labs/Wyeast):	1.9
Dry Yeast (g):	11
Starter Volume (mL):	2750
DME Required (oz):	9.63
Vials Required (w/ Starter):	1.0

ON BREW DAY	
Heat 3.98 gallons of strike water to 171F	
Add grain and mash at 152F for 60 minutes	
Mash-out with 2.08 gallons at 210F, mix and hold for 10 minutes	
Vorlauf and collect first runnings (approx. 4.22 gallons)	
Add 5.76 gallons at 182F to lautur tun and sparge	
Vorlauf and collect second runnings (approx. 5.76 gallons)	
Boil for a total of 96 minutes with the following hop schedule:	
1.25 oz Tettnanger (US) @66 minute(s)	
1.35 oz Tettnanger (US) @2 minute(s)	

Gravity		Collections	
Potential OG:	1.069	First Runnings (gal):	4.75
OG:	1.045	SG of First Runnings:	1.054
OG Temperature (F):	60	SG Temperature (F):	60
Corrected OG:	1.045	Corrected SG:	1.054
SG at Racking:	1.009	Second Runnings (gal):	4.90
SG Temperature (F):	79	SG of Second Runnings:	1.020
Corrected SG:	1.011	SG Temperature (F):	60
FG:	1.010	Corrected SG:	1.020
FG Temperature (F):	52	Estimated Preboil SG:	1.037
Corrected FG:	1.010	Preboil Volume (gal):	9.65
Estimated ABV (%):	4.9%	SG of Preboil Volume:	1.037
Actual ABV (%):	4.7%	SG Temperature (F):	60
IBU to Gravity Ratio:	0.32	Corrected SG:	1.037

Brewing			
Batch Size (gal):	6.50	Estimated First Runnings (gal):	4.22
Total Grain Weight (lbs):	12.75	Desired Sparge Temperature (F):	170
Grain Temperature (F):	82	Sparge Water (gal):	5.76
Mash Ratio (qts/lb):	1.25	Sparge Water Temperature (F):	182
Mash/Lauter Deadspace (gal):	0.25	Estimated Preboil Volume (gal):	9.98
Total Water Needed (gal):	11.83	Boil Time (min):	96
Desired Mash Temperature (F):	152	Evaporation Rate (gal/hr):	1.71
Strike Water (gal):	3.98	Estimated Evaporation Loss (gal):	2.73
Strike Temperature (F):	171	Trub Loss (gal):	0.75
Grain Absorption (gal):	1.59	Volume Left in Kettle (gal):	1.25
Mash-out Temperature (F):	152	Actual Evaporation Rate (gal/hr):	1.34
Mash-out Water (gal):	2.08	Actual Evaporation Loss (gal):	2.15

Diacetyl Rest		Carbonation	
Target Fermentation Completion:		CO2 Volume:	2.45
Target SG for Diacetyl Rest:		Bottling Temperature (F):	
		Priming Sugar (oz):	
		DME (oz):	
		Forced Carbonation (lbs):	

Fermentation	
CO2 Released During Fermentation (g):	731.50

Grain	Pounds	Potential	SG Share	Color	% Bill
Pale Malt (2-Row) US	6.25	1.036	0.025	2.0	49.02%
American wheat	5.00	1.038	0.021	2.0	39.22%
Carapils/Dextrine	1.00	1.033	0.004	2.0	7.84%
Rice hulls	0.50	1.000	0.000	0.0	3.92%

Hop	Alpha %	Ounces	Boil Time	IBU	% Bill
Tettnanger (US)	3.9%	1.25	66	13.2	48.08%
Tettnanger (US)	3.9%	1.35	2	1.2	51.92%

Notes

Rack on top of 3 lbs pureed and boiled peaches per gal of beer in the secondary. Since this will absorb beer, go for a 6.5 gal batch size. Let sit for 7 days and taste. I wonder if I should try to harvest Ruston yeast for this one... Nope. 2.25 gals mashout and 5 gals sparge. Extra 6 minutes to the boil. Had a slight boil over with about 20 minutes left; used water to cleanup which added a little. 6/22: added ~9# peaches to primary (peeled and quartered); 1.018 SG. 7/4: krausen on top of peaches; slight peach aroma and flavor. Needs more time; say about 1.5 weeks and check again.

7/21: 1.011 SG and more "peachiness." Wife says it's about right. 7/22: racked and cold crashed. 9/10: bottled 12 bottles; remainder in keg. Banana and cloves have slightly faded; peach has come to the forefront and is nice!

User Variables	
12 oz Bottles Required:	
Primary Fermentation Temp. (F):	68
Secondary Fermentation Temp (F):	78
FW/H IBU Factor (%):	10%
Strike Temperature Factor (F):	8
Sparge Temperature Factor (F):	5
Mash Time (min):	60
Specific Gravity (Brix):	11.65
Specific Gravity (SG):	1.045

Summary	
Ruston Peach Wheat	
Batch Size: 6.50 gal (9.98 gal preboil)	
Estimated OG: 1.050 SG (actual: 1.045 SG)	
Estimated FG: 1.013 SG (actual: 1.010 SG)	
Estimated IBUs: 14 (Finseth; actual: 15)	
Estimated Color: 4 SRM (actual: 4 SRM)	
Brewhouse Efficiency: 73% (actual: 66%)	
Boil Time: 96 minutes	

Grains:	
6.25# Pale Malt (2-Row) US (2.0L) (49.02%)	
5.00# American wheat (2.0L) (39.22%)	
1.00# Carapils/Dextrine (2.0L) (7.84%)	
0.50# Rice hulls (0.0L) (3.92%)	

Hops:	
1.25 oz Tettnanger (US) (3.9%) @66 min	
1.35 oz Tettnanger (US) (3.9%) @2 min	

Yeast:	
White Labs WLP300 (Hefeweizen Ale)	
Mash/Sparge Schedule:	
Single Infusion, 152F; Batch Sparge	
Mash for 60 min at 152F w/ 3.98 gal of water at 171F	
Mashout w/ 2.08 gal of water at 210F; hold for 10 min	
Batch sparge w/ 5.76 gal of water at 182F; hold for 10 min	
Fermentation Schedule:	
Primary Fermentation: 41 days @68F	
Secondary Fermentation: 7 days @78F	