BREWSHEET v3.3 (2012-03-18)

Brew				
Name: Soul Stripper IPA				
Brew Date:	2012 March 25	Collected (gal):	10.80	
Rack Date:	2012 May 5	Racked (gal):	10.48	
Keg/Bottle Date:	2012 May 18	Kegged/Bottled (gal):	9.90	
Estimated		Actual		
ABV (%):	6.7%	ABV (%):	7.3%	
OG (SG):	1.068	OG (SG):	1.064	
FG (SG):	1.017	FG (SG):	1.008	
IBU:	75.3	IBU:	77.7	
SRM:	13.5	SRM:	13.5	
IBU/Gravity Ratio:	1.11	IBU/Gravity Ratio:	1.21	

Grain	Pounds	Potential	SG Share	Color	% Bill
Maris Otter Malt	23.00	1.038	0.058	4.0	82.00%
British carastan	1.35	1.035	0.003	34.0	4.81%
Caramel/Crystal 90L	1.35	1.034	0.003	90.0	4.81%
Red Wheat	1.35	1.039	0.004	1.5	4.81%
Rice hulls	1.00	1.000	0.000	0.0	3.57%

Нор	Type	Ounces	Boil Time	Alpha %	IBU	% Bill
Centennial	L	2.00		10.8%	30.6	
Cascade	L	1.80	28	8.8%	14.2	7.50%
Centennial	L	1.20	28	10.8%	11.6	5.00%
Cascade	L	1.80	15	8.8%	9.6	7.50%
Columbus	L	0.75	15	16.1%	7.3	3.13%
Amarillo	P	0.45	15	6.9%	2.2	1.88%
Cascade	L	3.00	0	8.8%	0.0	12.50%
Columbus	L	1.80	0	16.1%	0.0	7.50%
Amarillo	P	1.20	0	6.9%	0.0	5.00%
Cascade	P	6.00	dry	5.5%	0.0	25.00%
Columbus	P	3.00	dry	14.5%	0.0	12.50%
Amarillo	P	1.00	dry	6.9%	0.0	4.17%

Design Notes
Added some amarillo to the boil and dry hop; I once added it only as a dry hop and it was nice!
Also going with 007 instead of 001 (same reasoning as above).
Originally, Centennial at fwh was 30 IBUs; kept that for this version.
Also, Cascade at 30 was 60% (for that addition) and Centennial was 40%; kept that for this version.
Added Amarillo at 10 and 0 additions.
Originally, 10 min was 70% Cascade and 30% Columbus; went with 60%, 25%, and 15% Amarillo.
Originally, 0 min was 55% Cascade and 45% Columbus; went with 50%, 30%, and 20% Amarillo.
Originally dry hops were 65% Cascade and 35% Columbus; went with 60%, 30%, and 10% Amarillo.

Batch Variables and Calculations Batch Size (gal):	10.50
Batch Size (gai): Grain Temperature (F):	70.50
Total Grain Weight (lbs):	28.05
Mash	20.00
Mash Time (min):	90
Desired Mash Temperature (F):	150
Strike Water (gal):	10.64
Strike Temperature (F):	168
Mash Ratio (qts/lb):	1.52
Grain Absorption (gal):	3.51
Mash Volume (gal):	12.89
Mash-out Temperature (F):	168
Estimated First Runnings (gal):	6.99
First Runnings (gal):	6.85
First Runnings Gravity (Brix):	21.20
First Runnings Gravity (SG):	1.082
Sparge Desired Sparge Temperature (F):	170
Sparge Water (gal):	6.53
Sparge Water Temperature (F):	176
Estimated Second Runnings (gal):	7.00
Second Runnings (gal):	6.70
Second Runnings (gar):	7.90
Second Runnings Gravity (SG):	1.031
Estimated Preboil Volume (gal):	13.99
Estimated Preboil Gravity (Brix):	14.62
Preboil Volume (gal):	13.55
Preboil Gravity (Brix):	14.10
Preboil Gravity (SG):	1.055
Extraction Efficiency (%):	73%
Boil	
Boil Time (min):	80
Estimated Evaporation Loss (gal):	1.81
Hop Absorption (gal):	0.66
Volume Left in Kettle (gal):	-0.25
Actual Evaporation Rate (gal/hr):	0.98
Actual Evaporation Loss (gal):	1.31
Original Gravity (Brix):	16.50
Batch Size Efficiency (%):	66%
Actual Efficiency (%): Fermentation	00%
Primary Fermentation (days):	14
Primary Fermentation Temperature (F):	66
Gravity After Primary Fermentation (SG):	1.008
Temperature of Reading (F):	76
Corrected SG:	1.009
Secondary Fermentation (days):	7
Secondary Fermentation Temperature (F):	68
Gravity After Secondary Fermentation (SG):	1.009
Temperature of Reading (F):	73
Corrected SG:	1.010
Tertiary Fermentation (days):	3
Tertiary Fermentation Temperature (F):	40
Final Gravity (SG):	1.010
Temperature of Reading (F):	41
Corrected SG:	1.008
Target Fermentation for Diacetyl Rest (%):	
Target Gravity for Diacetyl Rest (SG):	
Calories per Pint:	208
12 oz. Bottles Required:	101
Carbonation (5)	_
Bottling Temperature (F):	1.90
Volumes of CO2:	1.90
Priming Sugar (oz): DME (oz):	
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System Variables	
Brewhouse Efficiency (%):	709
Volume in Hoses (gal):	0.2
Volume in Wort Chiller (gal):	0.19
Volume in HERMS Coil (gal):	0.2
Mash/Lauter Tun Deadspace (gal):	0.14
Strike to Sparge Volume Ratio (%):	509
Trub Loss (gal):	0.1
FWH IBU Factor (%):	109
Strike Temperature Factor (F):	
Sparge Temperature Factor (F):	
Estimated Evaporation Rate (gal/hr):	1.3
Leaf Hop Absorption Ratio (qts/oz):	0.2
Pellet Hop Absorption Ratio (qts/ oz):	0.1
Cooling Losses (%):	49
Hydrometer Correction (SG):	-0.00
	-0.00
	-0.00

Style:	American IPA
Code:	14B
OG:	1.056-1.075
FG:	1.010-1.018
IBU:	40.0-70.0
SRM:	6.0-15.0
ABV:	5.5-7.5%
CO2:	1.5-2.3

Yeast Strain:	White Labs W	LP007 (English Ale)
Type:	English Ale	
Attenuation (%):	70-80%	
Actual Attenuation (%):	87%	
Fermentation Temp (F):	65-70F	
Flocculation:	medium-high	
	Required Amou	nts
Cell Count (billions):	•	491
Vials (White Labs/Wyeast):	7.0
Dry Yeast (g):		24.6
Y	east Starter/SI	urry
Vials (White Labs/Wyeast):	2
Date Yeast Produced:		2012 February 8
Yeast Viability (%):		70%
Yeast Growth Rate:		3.52
Yeast Innoculation Rate (r	million/ml):	35.93
Starter Volume Required	(ml);	3887
DME Required (oz):		12.63
Yeast slurry concentration	(billion/ml):	2.5
Non-yeast Percentage (%):	20%
Yeast Slurry Required (ml):	318

Batch S	Scaling			
Desired OG:		Total Weigh	t (lbs):	
Batch Size (gal):		Total Bill:		
Brewhouse Efficiency (%):				
Grain	Pounds	Potential	Color	% Bill
Poundage]	
Goal (lbs):				

Poundage		
Goal (lbs):		
Amount (lbs oz.f_oz):		
Needed (lbs oz.f_oz):		

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User Variable	s	SG:
		Temperature (F):
		Corrected SG:
		Gi
		Brix:
		Specific Gravity:
		Degrees Plato:
		Brix Ethanol C
		Original Brix:
		Current Brix:

Temperature (F):	39	
Corrected SG:	1.008	
Gravity Ca	Iculator	
Brix:		
Specific Gravity:		
Degrees Plato:		
Brix Ethanol Correctio	1	
Original Brix:		
Current Brix:		
SG:		

Brewing Notes	
3/21: made a single 2L starter (with 2 vials); plan is to grow this by adding another 2.5L once the first	A few small pellicles on the second half (the one with weaker initial fermentation).
is fermented; then crash cool, decant, and pitch.	Racked anyways being careful to avoid racking the pellicles.
3/25: added 15 mins to boil for target OG and volume.	Same FG on this batch too.
28 min hops were actually supposed to be 30; 15 were supposed to be 10.	But aroma and flavor doesn't seem to indicate an infection.
Low OG most likely due to thick mash (seemed a lot thicker than 1.52 qts/lb) and humidity (very high).	
Some dough balls couldn't be taken care of.	
3/26: One fermenter had blowout; added blowoff; other is bubbling away.	
Temps are 71.5F for the blowoff one and 70.5F for the other.	
4/6: 1.021 SG.	
4/12: 1.015 SG for one batch, 1.018 SG for the other.	
Roused the yeast a little.	
5/5: collected 5.2 gals (fast fermenting) and 5.275 gals.	
Slight lactic? Hopefully not! Decided to chunck the yeast.	
Dry hopped.	
5/11: sample was fine; if infected, it isn't a lot.	
Let dry hop another few days.	
Will cold crash on 5/13.	
1.010 SG (went up?)	
5/18: nice hoppy aroma and flavor; I don't detect any infection!	