# BREWSHEET v3.3 (2012-03-18)

user input
calculated

| Brew | | | |
|---|---|---|---|
| Name: | Soul Stripper IPA | | |
| Brew Date: | 2013 October 27 | Collected (gal): | 11.00 |
| Rack Date: | | Racked (gal): | |
| Keg/Bottle Date: | 2013 November 20 | Kegged/Bottled (gal): | 10.00 |

| Estimated | | Actual | |
|---|---|---|---|
| ABV (%): | 6.6% | ABV (%): | 7.2% |
| OG (SG): | 1.068 | OG (SG): | 1.063 |
| FG (SG): | 1.018 | FG (SG): | 1.008 |
| IBU: | 71.6 | IBU: | 74.7 |
| SRM: | 11.1 | SRM: | 11.1 |
| IBU/Gravity Ratio: | 1.05 | IBU/Gravity Ratio: | 1.18 |

| Grain | Pounds | Potential | SG Share | Color | % Bill |
|---|---|---|---|---|---|
| Golden Promise Malt | 6.92 | 1.038 | 0.017 | 3.0 | 23.64% |
| Northwestern Pale Ale malt | 5.85 | 1.036 | 0.013 | 2.8 | 19.98% |
| Pale Malt (2-Row) US | 12.00 | 1.036 | 0.027 | 2.0 | 41.01% |
| British carastan | 1.50 | 1.035 | 0.003 | 34.0 | 5.13% |
| Caramel/Crystal 60L | 1.50 | 1.034 | 0.003 | 60.0 | 5.13% |
| Red Wheat | 1.50 | 1.039 | 0.004 | 1.5 | 5.13% |

| Hop | Type | Ounces | Boil Time | Alpha % | IBU | % Bill |
|---|---|---|---|---|---|---|
| Centennial | L | 1.75 | fwh | 10.8% | 25.9 | 8.98% |
| Cascade | L | 2.00 | 30 | 8.8% | 15.7 | 10.27% |
| Centennial | L | 1.50 | 30 | 10.8% | 14.5 | 7.70% |
| Cascade | L | 1.50 | 10 | 8.8% | 5.6 | 7.70% |
| Columbus | L | 1.00 | 10 | 16.1% | 6.8 | 5.13% |
| Columbus | P | 0.50 | 10 | 12.9% | 3.1 | 2.57% |
| Cascade | L | 0.18 | 0 | 8.8% | 0.0 | 0.92% |
| Cascade | P | 3.00 | 0 | 6.4% | 0.0 | 15.40% |
| Columbus | P | 2.00 | 0 | 12.9% | 0.0 | 10.27% |
| Cascade | P | 2.40 | dry | 6.4% | 0.0 | 12.32% |
| Columbus | P | 2.40 | dry | 12.9% | 0.0 | 12.32% |
| Amarillo | P | 1.25 | dry | 6.9% | 0.0 | 6.42% |

**Design Notes**

| Batch Variables and Calculations | |
|---|---|
| Batch Size (gal): | 11.00 |
| Grain Temperature (F): | 69 |
| Total Grain Weight (lbs): | 29.26 |
| **Mash** | |
| Mash Time (min): | 60 |
| Desired Mash Temperature (F): | 153 |
| Strike Water (gal): | 11.05 |
| Strike Temperature (F): | 171 |
| Mash Ratio (qts/lb): | 1.51 |
| Grain Absorption (gal): | 3.66 |
| Mash Volume (gal): | 13.39 |
| Mash-out Temperature (F): | 168 |
| Estimated First Runnings (gal): | 7.25 |
| First Runnings (gal): | 6.90 |
| First Runnings Gravity (Brix): | 18.75 |
| First Runnings Gravity (SG): | 1.073 |
| **Sparge** | |
| Desired Sparge Temperature (F): | 168 |
| Sparge Water (gal): | 6.78 |
| Sparge Water Temperature (F): | 172 |
| Estimated Second Runnings (gal): | 7.25 |
| Second Runnings (gal): | 6.96 |
| Second Runnings Gravity (Brix): | 8.75 |
| Second Runnings Gravity (SG): | 1.034 |
| Estimated Preboil Volume (gal): | 14.50 |
| Estimated Preboil Gravity (Brix): | 13.73 |
| Preboil Volume (gal): | 13.86 |
| Preboil Gravity (Brix): | 14.05 |
| Preboil Gravity (SG): | 1.055 |
| Extraction Efficiency (%): | 71% |
| **Boil** | |
| Boil Time (min): | 90 |
| Estimated Evaporation Loss (gal): | 1.92 |
| Hop Absorption (gal): | 0.53 |
| Volume Left in Kettle (gal): | 0.00 |
| Actual Evaporation Rate (gal/hr): | 0.86 |
| Actual Evaporation Loss (gal): | 1.28 |
| Original Gravity (Brix): | 16.29 |
| Batch Size Efficiency (%): | 65% |
| Actual Efficiency (%): | 65% |
| **Fermentation** | |
| Primary Fermentation (days): | 14 |
| Primary Fermentation Temperature (F): | 68 |
| Gravity After Primary Fermentation (SG): | |
| Temperature of Reading (F): | |
| Corrected SG: | |
| Secondary Fermentation (days): | 7 |
| Secondary Fermentation Temperature (F): | 70 |
| Gravity After Secondary Fermentation (SG): | |
| Temperature of Reading (F): | |
| Corrected SG: | |
| Tertiary Fermentation (days): | 3 |
| Tertiary Fermentation Temperature (F): | 32 |
| Final Gravity (SG): | 1.010 |
| Temperature of Reading (F): | 36 |
| Corrected SG: | 1.008 |
| Target Fermentation for Diacetyl Rest (%): | |
| Target Gravity for Diacetyl Rest (SG): | |
| Calories per Pint: | 205 |
| 12 oz. Bottles Required: | 102 |
| **Carbonation** | |
| Bottling Temperature (F): | |
| Volumes of CO2: | 1.90 |
| Priming Sugar (oz): | |
| DME (oz): | |
| Forced Carbonation (lbs): | |

| System Variables | |
|---|---|
| Brewhouse Efficiency (%): | 70% |
| Volume in Hoses (gal): | 0.22 |
| Volume in Wort Chiller (gal): | 0.19 |
| Volume in HERMS Coil (gal): | 0.25 |
| Mash/Lauter Tun Deadspace (gal): | 0.14 |
| Strike to Sparge Volume Ratio (%): | 50% |
| Trub Loss (gal): | 0.16 |
| FWH IBU Factor (%): | 10% |
| Strike Temperature Factor (F): | 7 |
| Sparge Temperature Factor (F): | 4 |
| Estimated Evaporation Rate (gal/hr): | 1.28 |
| Leaf Hop Absorption Ratio (qts/oz): | 0.20 |
| Pellet Hop Absorption Ratio (qts/ oz): | 0.10 |
| Cooling Losses (%): | 4% |
| Hydrometer Correction (SG): | -0.001 |

| BJCP Style Guidelines | |
|---|---|
| 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 | |
|---|---|
| Yeast Strain: | Danstar American West Coast (Dry Ale) |
| Type: | Dry Ale |
| Attenuation (%): | 70-78% |
| Actual Attenuation (%): | 87% |
| Fermentation Temp (F): | 60-70F |
| Flocculation: | high |

| Required Amounts | |
|---|---|
| Cell Count (billions): | 514 |
| Vials (White Labs/Wyeast): | |
| Dry Yeast (g): | 25.8 |
| **Yeast Starter/Slurry** | |
| Vials (White Labs/Wyeast): | |
| Date Yeast Produced: | |
| Yeast Viability (%): | |
| Yeast Growth Rate: | |
| Yeast Innoculation Rate (million/ml): | |
| Starter Volume Required (ml); | |
| DME Required (oz): | |
| Yeast slurry concentration (billion/ml): | 2.5 |
| Non-yeast Percentage (%): | 20% |
| Yeast Slurry Required (ml): | |

**User Variables**

| | |
|---|---|
| | |

| Batch Scaling | | | | |
|---|---|---|---|---|
| Desired OG: | 1.068 | Total Weight (lbs): | | 14.17 |
| Batch Size (gal): | 5.50 | Total Bill: | | 100.00% |
| Brewhouse Efficiency (%): | 70% | | | |
| **Grain** | **Pounds** | **Potential** | **Color** | **% Bill** |
| Golden Promise Malt | 12.05 | 1.038 | 3.0 | 85.00% |
| British carastan | 0.71 | 1.035 | 34.0 | 5.00% |
| Caramel/Crystal 60L | 0.71 | 1.034 | 60.0 | 5.00% |
| Red Wheat | 0.71 | 1.039 | 1.5 | 5.00% |

| Poundage | | |
|---|---|---|
| Goal (lbs): | 7.00 | |
| Amount (lbs \| oz.f_oz): | 2 | 12.20 |
| Amount (lbs \| oz.f_oz): | 2 | 10.22 |
| Amount (lbs \| oz.f_oz): | | |
| Amount (lbs \| oz.f_oz): | | |
| Amount (lbs \| oz.f_oz): | | |
| Amount (lbs \| oz.f_oz): | | |
| Amount (lbs \| oz.f_oz): | | |
| Amount (lbs \| oz.f_oz): | | |
| Amount (lbs \| oz.f_oz): | | |
| Amount (lbs \| oz.f_oz): | | |
| Amount (lbs \| oz.f_oz): | | |
| Amount (lbs \| oz.f_oz): | | |
| Needed (lbs \| oz.f_oz): | 1 | 9.58 |

| Hydrometer Correction | | |
|---|---|---|
| SG: | 1.063 | |
| Temperature (F): | 70 | |
| Corrected SG: | 1.063 | |

| Gravity Calculator | | | |
|---|---|---|---|
| Brix: | 15.40 | 16.29 | |
| Specific Gravity: | 1.060 | 1.063 | |
| Degrees Plato: | 14.60 | 15.40 | |

| Brix Ethanol Correction | |
|---|---|
| Original Brix: | |
| Current Brix: | |
| SG: | |

**Brewing Notes**

11/10: dry hopped.
11/20: kegged.
Aroma is citrusy and strong of hops; flavor is hoppy (citrus) with hints of pine; nice bitterness.
Dry and tasty. Finished lower than usual – but not infected.
It's been too long!!!