BREWSHEET v3.3 (2012-03-18)

user input calculated

Brew				
Name: Lambic Batch 2 (Ryan)				
Brew Date:	2013 November 27	Collected (gal):	18.00	
Rack Date:		Racked (gal):		
Keg/Bottle Date:	2014 November 24	Kegged/Bottled (gal):	2.00	
Estimated Actual			al	
ABV (%):		ABV (%):	6.6%	
OG (SG):	1.050	OG (SG):	1.052	
FG (SG):		FG (SG):	1.002	
IBU:	6.3	IBU:	6.9	
SRM:	4.0	SRM:	4.3	
IBU/Gravity Ratio:	0.13	IBU/Gravity Ratio:	0.13	

Grain	Pounds	Potential	SG Share	Color	% Bill
Pale Malt (2-Row) US	27.51	1.036	0.032	2.0	65.00%
Unmalted Raw White Wheat	14.81	1.037	0.018	2.0	35.00%

Hop	Туре	Ounces	Boil Time	Alpha %	IBU	% Bill
Hop Tettnanger (US)	Type P	0unces 13.30		Alpha % 0.5%		96 Bill 100.00%

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	Design Notes	
Ca	antillon uses 5g/L of hops (~0.67 oz/gal or ~3.68 oz/5.5 gal).	

Batch Variables and Calculations Batch Size (gal):	20.00
Grain Temperature (F):	72
Total Grain Weight (lbs):	42.32
Mash	
Mash Time (min):	60
Desired Mash Temperature (F):	113
Strike Water (gal):	18.21
Strike Temperature (F):	128
Mash Ratio (qts/lb):	1.72
Grain Absorption (gal):	5.29
Mash Volume (gal):	21.59
Mash-out Temperature (F):	170
Estimated First Runnings (gal):	12.78
First Runnings (gal):	15.50
First Runnings Gravity (Brix):	
First Runnings Gravity (SG):	
Sparge	
Desired Sparge Temperature (F):	172
Sparge Water (gal):	12.30
Sparge Water Temperature (F):	178
Estimated Second Runnings (gal):	12.77
Second Runnings (gal):	10.00
Second Runnings Gravity (Brix):	
Second Runnings Gravity (SG):	05
Estimated Preboil Volume (gal):	25.55
Estimated Preboil Gravity (Brix):	25.50
Preboil Volume (gal):	25.50
Preboil Gravity (Brix):	1.042
Preboil Gravity (SG):	70%
Extraction Efficiency (%):	70%
Boil Time (min):	240
Estimated Evaporation Loss (gal):	3.80
Estimated Evaporation Loss (gar): Hop Absorption (gal):	0.33
нор Absorption (gar): Volume Left in Kettle (gal):	0.00
Actual Evaporation Rate (gal/hr):	1.46
Actual Evaporation Rate (gami). Actual Evaporation Loss (gal):	5.83
Original Gravity (Brix):	13.40
Batch Size Efficiency (%):	68%
Actual Efficiency (%):	61%
Fermentation	0170
Primary Fermentation (days):	7
Primary Fermentation Temperature (F):	72
Gravity After Primary Fermentation (SG):	
Temperature of Reading (F):	
Corrected SG:	
Secondary Fermentation (days):	90
Secondary Fermentation Temperature (F):	72
Gravity After Secondary Fermentation (SG):	
Temperature of Reading (F):	
Corrected SG:	
Tertiary Fermentation (days):	270
Tertiary Fermentation Temperature (F):	72
Final Gravity (SG):	1.002
Temperature of Reading (F):	67
Corrected SG:	1.002
Target Fermentation for Diacetyl Rest (%):	
Target Gravity for Diacetyl Rest (SG):	
Calories per Pint:	166
12 oz. Bottles Required:	21
Carbonation	
Bottling Temperature (F):	
	3.55
Volumes of CO2:	
Volumes of CO2: Priming Sugar (oz):	
Volumes of CO2:	

System Variables	
Brewhouse Efficiency (%):	659
Volume in Hoses (gal):	0.2
Volume in Wort Chiller (gal):	0.1
Volume in HERMS Coil (gal):	0.2
Mash/Lauter Tun Deadspace (gal):	0.1
Strike to Sparge Volume Ratio (%):	509
Trub Loss (gal):	0.1
FWH IBU Factor (%):	109
Strike Temperature Factor (F):	1
Sparge Temperature Factor (F):	
Estimated Evaporation Rate (gal/hr):	0.9
Leaf Hop Absorption Ratio (qts/oz):	0.2
Pellet Hop Absorption Ratio (qts/ oz):	0.1
Cooling Losses (%):	49
Hydrometer Correction (SG):	-0.00

BJCP Style Guidelines		
Style:	Fruit Lambic	
Code:	17F	
OG:	1.040-1.060	
FG:	1.000-1.010	
IBU:	2.0-10.0	
SRM:	3.0-7.0	
ABV:	5.0-7.0%	
CO2:	2.6-4.5	
	Yeast Strain	
Yeast Strain:	White Labs WLP655 (Belgian Sour Mix)	

reast Strain.	Willie Labs WEI 033 (Delgian 30th Mix)		
Type:	Belgian Sour I	Belgian Sour Mix	
Attenuation (%):			
Actual Attenuation (%):	96%		
Fermentation Temp (F):			
Flocculation:			
	Required Amou	ints	
Cell Count (billions):		1,400	
Vials (White Labs/Wyeast	:):		
Dry Yeast (g):		70.1	
١	east Starter/SI	urry	
Vials (White Labs/Wyeast	:):	1	
Date Yeast Produced:			
Yeast Viability (%):			
Yeast Growth Rate:			
Yeast Innoculation Rate (r	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 Varial	oles	

Batch Scaling					
Desired OG:	1.050	Total Weigh	t (lbs):	42.32	
Batch Size (gal):	20.00	Total Bill:		100.00%	
Brewhouse Efficiency (%):	65%				
Grain	Pounds	Potential	Color	% Bill	
Northwestern Pale Ale malt	27.51	1.036	2.8	65.00%	
Unmalted Raw Red Wheat	14.81	1.037	2.0	35.00%	

Poundage			
Goal (lbs):	27.51		
Amount (lbs oz.f_oz):	2	7.79	
Amount (lbs oz.f_oz):	2	9.83	
Amount (lbs oz.f_oz):	2 2	6.52	
Amount (lbs oz.f_oz):	2	3.77	
Amount (lbs oz.f_oz):	2	4.12	
Amount (lbs oz.f_oz):	1	11.41	
Amount (lbs oz.f oz):	2	10.79	
Amount (lbs oz.f oz):	2	10.82	
Amount (lbs oz.f oz):	2	11.95	
Amount (lbs oz.f oz):	2	10.68	
Amount (lbs oz.f oz):	2	9.87	
Amount (lbs oz.f_oz):			
Needed (lbs oz.f_oz):	0	6.61	

Hydrometer Correction			
SG:			
Temperature (F):			
Corrected SG:			

Gravity Calculator		
Brix:	13.80	
Specific Gravity:	1.054	
Degrees Plato:	13.16	

Brix Ethanol Correction		
Original Brix:		
Current Brix:		
SG:		

Second infusion got temps up to 150F so added cold water to get it down to -140F. After removing first turbid mash, nex infusion go temps up to 152F. After removing second turbid mash, nex infusion go temps up to 170F. Collected 7.41 gal to boil kettle; added turbid mash to mash tun; temps up to 172F. Drained -8 gal into boil kettle. Sparged with -10 gal Total collected volume is -25 gal. Preboil gravibes are 10.5 and 11.3. At -T-2 hrs, gravity is 13.8 for both boil kettles.

Brewing Notes

Notes

Litz?: barrel fermenting away quite nicely (a lot of airlock activity).

7/4: sampled the barrel; souring nicely although perhaps a bit more bitter than projected.

Was more bitter when sampled about 4 months before though...

Needs more souring; check again near Thanksgiving (-1 year).

11/24: 1.002 SG; racked on top of raspberries and blackberries.
1/19: sampled.
Blackberry aroma is tart and fruity and quite pleasant; flavor is beautiful; berry with sour notes.
Needs to sit for a good few months more.
Raspberry (centre) is wonderful but a bit light in raspberry flavor; aroma is sharp and fruity.

Sourness is perfect.
Raspberry (left) is the best so far; nice and fruity, sour, with a stellar finish of oak and fruit.