BREWSHEET v3.3 (2012-03-18)

user input
calculated

Brew

Name:	Voodoo Pumpkin Ale		
Brew Date:	2014 September 21	Collected (gal):	10.50
Rack Date:		Racked (gal):	
Keg/Bottle Date:	2014 October 16	Kegged/Bottled (gal):	9.95

Estimated		Actual	
ABV (%):	5.3%	ABV (%):	5.0%
OG (SG):	1.055	OG (SG):	1.052
FG (SG):	1.014	FG (SG):	1.014
IBU:	23.0	IBU:	24.6
SRM:	21.9	SRM:	22.6
IBU/Gravity Ratio:	0.42	IBU/Gravity Ratio:	0.47

Grain	Pounds	Potential	SG Share	Color	% Bill
Pale Malt (2-Row) US	16.75	1.036	0.038	2.0	69.07%
Caramel/Crystal 60L	1.25	1.034	0.003	60.0	5.15%
Caramel/Crystal 75L	1.25	1.034	0.003	75.0	5.15%
Munich Malt 10L	2.50	1.035	0.006	10.0	10.31%
Belgian aromatic malt	1.50	1.036	0.003	26.0	6.19%
Belgian Special "B"	0.50	1.030	0.001	220.0	2.06%
Chocolate Malt	0.50	1.028	0.001	350.0	2.06%

Hop	Type	Ounces	Boil Time	Alpha %	IBU	% Bill
Chinook	P	1.00	60	11.0%	16.6	33.33%
Cascade	P	1.00	23	6.4%	6.4	33.33%
Cascade	P	1.00	0	6.4%	0.0	33.33%

Design Notes

Added 1 gal hop absorption due to the pumpkin.
Use 9.0625# canned pumpkin
Bake the pumpkin on a cookie sheet at 350F for 1 hour.
Put the pumpkin in a hop bag so it won't clog the manifold.
Spice additions:
@60: 0.5oz pumpkin pie spice
@30: 0.7oz pumpkin pie spice
@0: 0.8oz pumpkin pie spice

Add vanilla extract after carbonating to taste.
Maybe increase the spices a tad next time?

Batch Variables and Calculations

Batch Size (gal):	11.00
Grain Temperature (F):	81
Total Grain Weight (lbs):	24.25
Mash	
Mash Time (min):	60
Desired Mash Temperature (F):	156
Strike Water (gal):	10.32
Strike Temperature (F):	172
Mash Ratio (qts/lb):	1.70
Grain Absorption (gal):	3.03
Mash Volume (gal):	12.26
Mash-out Temperature (F):	168
Estimated First Runnings (gal):	7.15
First Runnings (gal):	7.35
First Runnings Gravity (Brix):	17.20
First Runnings Gravity (SG):	1.067
Sparge	
Desired Sparge Temperature (F):	168
Sparge Water (gal):	6.68
Sparge Water Temperature (F):	172
Estimated Second Runnings (gal):	7.15
Second Runnings (gal):	13.00
Second Runnings Gravity (Brix):	7.40
Second Runnings Gravity (SG):	1.029
Estimated Preboil Volume (gal):	14.30
Estimated Preboil Gravity (Brix):	10.94
Preboil Volume (gal):	20.35
Preboil Gravity (Brix):	0.00
Preboil Gravity (SG):	1.000
Extraction Efficiency (%):	0%
Boil	
Boil Time (min):	60
Estimated Evaporation Loss (gal):	1.19
Hop Absorption (gal):	**1.08**
Volume Left in Kettle (gal):	0.00
Actual Evaporation Rate (gal/hr):	7.75
Actual Evaporation Loss (gal):	7.75
Original Gravity (Brix):	13.46
Batch Size Efficiency (%):	67%
Actual Efficiency (%):	64%
Fermentation	
Primary Fermentation (days):	14
Primary Fermentation Temperature (F):	66
Gravity After Primary Fermentation (SG):	
Temperature of Reading (F):	
Corrected SG:	
Secondary Fermentation (days):	7
Secondary Fermentation Temperature (F):	32
Gravity After Secondary Fermentation (SG):	
Temperature of Reading (F):	
Corrected SG:	
Tertiary Fermentation (days):	
Tertiary Fermentation Temperature (F):	
Final Gravity (SG):	1.016
Temperature of Reading (F):	40
Corrected SG:	1.014
Target Fermentation for Diacetyl Rest (%):	
Target Gravity for Diacetyl Rest (SG):	
Calories per Pint:	174
12 oz. Bottles Required:	101
Carbonation	
Bottling Temperature (F):	
Volumes of CO2:	2.35
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):	1.19
Leaf Hop Absorption Ratio (qts/oz):	0.40
Pellet Hop Absorption Ratio (qts/ oz):	0.10
Cooling Losses (%):	4%
Hydrometer Correction (SG):	-0.001

BJCP Style Guidelines

Style:	Specialty Beer
Code:	23A
OG:	
FG:	
IBU:	
SRM:	
ABV:	
CO2:	2.2-2.5

Yeast Strain

Yeast Strain:	Danstar American West Coast (Dry Ale)
Type:	Dry Ale
Attenuation (%):	70-78%
Actual Attenuation (%):	73%
Fermentation Temp (F):	60-70F
Flocculation:	high

Required Amounts

Cell Count (billions):	419
Vials (White Labs/Wyeast):	
Dry Yeast (g):	21.0

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:		Total Weight (lbs):	
Batch Size (gal):		Total Bill:	
Brewhouse Efficiency (%):			

Grain	Pounds	Potential	Color	% Bill

Poundage

Goal (lbs):	16.75	
Amount (lbs | oz.f_oz):	2	10.66
Amount (lbs | oz.f_oz):	2	12.41
Amount (lbs | oz.f_oz):	2	14.46
Amount (lbs | oz.f_oz):	2	12.90
Amount (lbs | oz.f_oz):	2	14.07
Amount (lbs | oz.f_oz):	2	6.48
Amount (lbs | oz.f_oz):		5.02
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):	0	0.00

Hydrometer Correction

SG:	1.051	
Temperature (F):	78	
Corrected SG:	1.052	

Gravity Calculator

Brix:	13.75	13.46
Specific Gravity:	1.053	1.052
Degrees Plato:	13.12	12.86

Brix Ethanol Correction

Original Brix:	
Current Brix:	
SG:	

Brewing Notes

9/21: collected 13 gal preboil and stopped to let hot break pass.
Added periodically until about 20 min left in boil.
30 min hops became 23 min hops due to late addition of second runnings.
IBU difference not significant so no change in boil time.
Last refractometer reading before collecting was ~1.054 SG but hydrometer reading after collecting was 1.051 SG @78F??
Temp of wort was ~78F; waited until ~66F before pitching.
10/10: cold crashed.
10/16: first batch is 1.014 FG (5% ABV); great aroma of spices and malt with a bit of roast!
Flavor is delicious with a hint of the spice and a great brown ale taste!
Second batch is the same as the first.
Added one drop of vanilla extract to the hydrometer sample; delicious!
Measured vanilla was 0.25mL vanilla extract per 350mL beer.
So I dumped ~12.5mL vanilla extract in the keg (had already poured ~5 pints).