BREWSHEET v3.4 (2014-12-14)

user input
calculated

Brew

Name:	Soul Stripper IPA		
Brew Date:	2016 January 9	Collected (gal):	5.40
Rack Date:		Racked (gal):	
Keg/Bottle Date:	2016 February 5	Kegged/Bottled (gal):	5.00
Estimated		**Actual**	
ABV (%):	6.3%	ABV (%):	6.0%
OG (SG):	1.060	OG (SG):	1.057
FG (SG):	1.012	FG (SG):	1.011
IBU:	62.5	IBU:	65.4
SRM:	10.8	SRM:	10.9
IBU/Gravity Ratio:	1.05	IBU/Gravity Ratio:	1.16

Grain	Pounds	Potential	SG Share	Color	% Bill
Pale Malt (2-Row) US	11.00	1.036	0.050	2.0	84.62%
Caramel/Crystal 75L	1.00	1.034	0.004	75.0	7.69%
Red Wheat	1.00	1.039	0.005	1.5	7.69%

Hop	Type	Ounces	Boil Time	Alpha %	IBU	% Bill
Simcoe	L	1.50	fwh	11.9%	50.8	18.18%
Simcoe	L	1.50	5	11.9%	8.9	18.18%
Cascade	P	0.75	5	6.3%	2.7	9.09%
Simcoe	L	1.50	0	11.9%	0.0	18.18%
Cascade	P	0.75	0	6.3%	0.0	9.09%
Simcoe	P	1.50	dry	13.0%	0.0	18.18%
Cascade	P	0.75	dry	6.3%	0.0	9.09%

Design Notes

Batch Variables and Calculations

Batch Size (gal):	5.50
Grain Temperature (F):	67
Total Grain Weight (lbs):	13.00
Mash	
Mash Time (min):	60
Desired Mash Temperature (F):	152
Strike Water (gal):	5.89
Strike Temperature (F):	168
Mash Ratio (qts/lb):	1.81
Grain Absorption (gal):	1.63
Mash Volume (gal):	6.93
Mash-out Temperature (F):	168
Estimated First Runnings (gal):	4.12
First Runnings (gal):	4.00
First Runnings Gravity (Brix):	15.20
First Runnings Gravity (SG):	1.059
Sparge	
Desired Sparge Temperature (F):	168
Sparge Water (gal):	3.66
Sparge Water Temperature (F):	172
Estimated Second Runnings (gal):	4.13
Second Runnings (gal):	3.90
Second Runnings Gravity (Brix):	8.10
Second Runnings Gravity (SG):	1.031
Estimated Preboil Volume (gal):	8.26
Estimated Preboil Gravity (Brix):	11.69
Preboil Volume (gal):	7.90
Preboil Gravity (Brix):	12.00
Preboil Gravity (SG):	1.047
Extraction Efficiency (%):	78%
Boil	
Boil Time (min):	70
Estimated Evaporation Loss (gal):	1.46
Hop Absorption (gal):	0.49
Volume Left in Kettle (gal):	0.00
Actual Evaporation Rate (gal/hr):	1.03
Actual Evaporation Loss (gal):	1.20
Original Gravity (Brix):	14.59
Batch Size Efficiency (%):	66%
Actual Efficiency (%):	65%
Fermentation	
Primary Fermentation (days):	14
Primary Fermentation Temperature (F):	62
Gravity After Primary Fermentation (SG):	
Temperature of Reading (F):	
Corrected SG:	
Secondary Fermentation (days):	4
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):	1.011
Temperature of Reading (F):	38
Corrected SG:	1.011
Target Fermentation for Diacetyl Rest (%):	
Target Gravity for Diacetyl Rest (SG):	
Calories per Pint:	186
12 oz. Bottles Required:	51
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):	1.25
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:	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 Nottingham (Dry Ale)
Type:	Dry Ale
Attenuation (%):	75-85%
Actual Attenuation (%):	80%
Fermentation Temp (F):	57-70F
Flocculation:	high

Required Amounts

Cell Count (billions):	228
Vials (White Labs/Wyeast):	
Dry Yeast (g):	11.4
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:	1.060	Total Weight (lbs):	13.07
Batch Size (gal):	5.50	Total Bill:	100.00%
Brewhouse Efficiency (%):	70%		

Grain	Pounds	Potential	Color	% Bill
Pale Malt (2-Row) US	11.11	1.036	2.0	85.00%
Caramel/Crystal 75L	0.98	1.034	75.0	7.50%
Red Wheat	0.98	1.039	1.5	7.50%

Poundage

Goal (lbs):	11.00	
Amount (lbs | oz.f_oz):	2	10.12
Amount (lbs | oz.f_oz):	2	8.92
Amount (lbs | oz.f_oz):	2	11.45
Amount (lbs | oz.f_oz):	2	4.23
Amount (lbs | oz.f_oz):		
Amount (lbs | oz.f_oz):		
Amount (lbs | oz.f_oz):		
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Amount (lbs | oz.f_oz):		
Amount (lbs | oz.f_oz):		
Needed (lbs | oz.f_oz):	0	13.28

Hydrometer Correction

SG:	1.055
Temperature (F):	64
Corrected SG:	1.057

Gravity Calculator

Brix:	13.40	14.59
Specific Gravity:	1.052	1.057
Degrees Plato:	12.80	13.87

Brix Ethanol Correction

Original Brix:	
Current Brix:	
SG:	

Brewing Notes

Increased boil from 60min to 70min for volume and SG.
fwh is the only hop addition added before extending the boil.
1/30: dry hopped
2/5: kegged; aroma is fresh citrus, a bit light, tangerine; flavor is orange mango with a bright bitterness that linger to a malt mixed with citrus finish.