BREWSHEET v1.0 (2010-02-26)

Batch			
Brew Name:	Purple Daze (Z)		
Estimated OG:	1.046	Actual OG:	1.050
Estimated FG:	1.012	Actual FG:	1.015
Estimated IBU:	16.7	Actual IBU:	17.0
Estimated SRM:	3.5	Actual SRM:	3.6
Brew Date:	05/23/10	Collected:	5.35
Rack Date:		Racked:	4.95
Bottle Date:	06/11/10	Bottles:	50

BJCP Style Guideline	
Style:	American Wheat or Rye Beer
Code:	6D
OG:	1.040-1.055
FG:	1.008-1.013
IBU:	15.0-30.0
SRM:	3.0-6.0
ABV:	4-5.5.0%
CO2:	2.3-2.6

Efficiency	
Brewhouse Efficiency:	72%
Efficiency (on Batch Size):	79%
Efficiency into Boiler:	103%
Efficiency into Fermenter:	75%

Grain	Pounds	Potential	Color	% Bill
Pale Malt (2-Row) US	5.00	1.036	2.0	51.28%
American wheat	4.00	1.038	2.0	41.03%
Carapils/Dextrine	0.50	1.033	2.0	5.13%
Rice hulls	0.25	1.000	0.0	2.56%

Hop	Alpha %	Ounces	Boil Time	IBU
Tettnanger (US)	4.7%	1.00	60	15.4
Tettnanger (US)	4.7%	1.00	2	1.3

Gravity		Collections	
Potential OG:	1.063	First Runnings (gal):	3.90
OG:	1.048	SG of First Runnings:	1.044
OG Temperature (F):	76	SG Temperature (F):	141
Corrected OG:	1.050	Corrected SG:	1.060
SG at Racking:		Second Runnings (gal):	4.50
SG Temperature (F):		SG of Second Runnings:	1.012
Corrected SG:		SG Temperature (F):	147
FG:	1.013	Corrected SG:	1.030
FG Temperature (F):	74	Preboil Volume (gal):	8.40
Corrected FG:	1.015	SG of Preboil Volume:	1.023
Potential ABV:	6.0%	SG Temperature (F):	153
Actual ABV:	4.6%	Corrected SG:	1.043

Brewing			
Batch Size (gal):	5.50	Desired Sparge Temperature (F):	168
Total Grain Weight (lbs):	9.75	Sparge Water (gal):	4.58
Grain Temperature (F):	78	Sparge Water Temperature (F):	177
Mash Ratio (qts/lb):	1.25	Estimated Preboil Volume (gal):	7.59
Mash/Lauter Deadspace (gal):	0.25	Boil Time (min):	60
Total Water Needed (gal):	9.05	Evaporation Rate (%):	13%
Desired Mash Temperature (F):	151	Estimated Evaporation Loss (gal):	0.99
Strike Water (gal):	3.05	Trub Loss (gal):	1.10
Strike Temperature (F):	165	Volume Left in Kettle (gal):	-0.15
Grain Absorption (gal):	1.22	Actual Evaporation Rate (%):	25%
Mash-out Temperature (F):	151	Actual Evaporation Loss (gal):	2.10
Mash-out Water (gal):	1.43		
Estimated First Runnings (gal):	3.01		

Yeast Strain	
Yeast Strain:	White Labs WLP300
Type:	Hefeweizen Ale
Attenuation:	72-76%
Fermentation Temp:	68-72F
Flocculation:	Low

Yeast Required	
Cell Count (billions):	176
Vials (White Labs/Wyeast):	1.5
Dry Yeast (g):	9
Starter Volume (mL):	2000
DME Required (oz)	7.00
Vials Required (w/ Starter):	1.0

User Variables	
Calories per Pint:	167
12 oz. Bottles Required:	51.7
DME for Carbonation (oz.):	5.58
Estimated Preboil SG:	1.044
Actual Attenuation (%):	70.58%
Bottle Top Code:	Z

Carbonation	
CO2 Volume:	2.30
Bottling Temperature (F):	73
Priming Sugar (oz):	3.98
Forced Carbonation (lbs):	27.3

Inventory	
Bottles Remaining:	50
Gallons Remaining:	4.69
Date Checked:	06/11/10

Diacetyl Rest	
Target Fermentation Completion:	75%
Target SG for Diacetyl Rest:	1.022

BREW DAY

Single Infusion Mash (with Mash-out) and Batch Sparge Brew Schedule

Heat 3.05 gallons of mash water to 165F
Add grain and mash at 151F for 60 minutes
At T-40 to mash-out, heat 1.43 gallons of mash-out water on the stove to 210F
At T-25 to mash-out, heat 4.58 gallons of sparge water in the kettle to 177F
Mash-out with 1.43 gallons, mix and hold for 10 minutes
Vorlauf and collect first runnings (approx. 3.01 gallons)
Add 4.58 gallons to lauter tun, mix, hold for 10 minutes, and sparge
Vorlauf and collect second runnings (approx. 4.58 gallons)
Boil for a total of 60 minutes with the following hop schedule:
1 oz. Tettnanger (US) @60 minute(s)
1 oz. Tettnanger (US) @2 minute(s)

Notes

1st runnings refractometer: 14.5 brix=1.056
2nd runnings refractometer: 7 brix=1.027
Preboil volume refractometer: 9.25 brix=1.036
6/11: added 4 oz raspberry extract.
Next time, add a bit more carapils for better head retention.

Great brew early on!
Nice amount of raspberries, but the wheat comes through.
I like the 2-row mix as it gives it nice body.
Next time, maybe use fresh raspberries (1.5 lbs. per gal.)