

BREWSHEET v2.3 (2011-02-26)

Batch			
Brew Name:	Soul Stripper IPA		
Bottle Top Code:	Calories per Pint:		187
Estimated OG:	1.068	Actual OG:	1.056
Estimated FG:	1.017	Actual FG:	1.016
Estimated IBU:	70	Actual IBU:	69
Estimated SRM:	11	Actual SRM:	16
Brew Date:	05/20/11	Collected (gal):	5.50
Rack Date:	06/12/11	Racked (gal):	5.00
Bottle Date:	06/12/11	Bottled (gal):	5.00

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

Inventory	
Bottles:	
Gallons:	
Date Checked:	

Efficiency	
Brewhouse:	70%
Batch Size:	58%
Into Boiler:	75%
Into Fermenter:	65%

Yeast Strain	
Yeast Strain:	White Labs WLP007 (English Ale)
Type:	English Ale
Attenuation (%):	70-80%
Actual Attenuation (%):	72%
Fermentation Temp (F):	65-70F
Flocculation:	medium-high

Yeast Amounts	
Cell Count (billions):	282
Vials (White Labs/Wyeast):	2.4
Dry Yeast (g):	14
Starter Volume (mL):	3500
DME Required (oz):	12.25
Vials Required (w/ Starter):	1.0

ON BREW DAY	
Heat 4.84 gallons of strike water to 171F	
Add grain and mash at 150F for 60 minutes	
Mash-out with 2.81 gallons at 210F, mix and hold for 10 minutes	
Vorlauf and collect first runnings (approx. 5.47 gallons)	
Add 3.85 gallons at 189F to lautertun and sparge	
Vorlauf and collect second runnings (approx. 3.85 gallons)	
Boil for a total of 90 minutes with the following hop schedule:	
1.25 oz. Centennial @90 minute(s)	
1.25 oz. Columbus @15 minute(s)	
0.75 oz. Centennial @15 minute(s)	
1.5 oz. Cascade @5 minute(s)	
1 oz. Columbus @5 minute(s)	
2 oz. Cascade @0 minute(s)	
1 oz. Columbus @0 minute(s)	

Summary	
Soul Stripper IPA	
Batch Size: 6.00 gal (9.32 gal preboil)	
Estimated OG: 1.068 SG (actual: 1.056 SG)	
Estimated FG: 1.017 SG (actual: 1.016 SG)	
Estimated IBUs: 70 (Finseth; actual: 69)	
Estimated Color: 11 SRM (actual: 10 SRM)	
Brewhouse Efficiency: 70% (actual: 58%)	
Boil Time: 90 minutes	
Grains:	
13.50# Maris Otter Malt (4.0L) (87.10%)	
1.00# Caramel/Crystal 60L (60.0L) (6.45%)	
1.00# Red Wheat (1.5L) (6.45%)	

Grain	Pounds	Potential	SG Share	Color	% Bill
Maris Otter Malt	13.50	1.038	0.060	4.0	87.10%
Caramel/Crystal 60L	1.00	1.034	0.004	60.0	6.45%
Red Wheat	1.00	1.039	0.005	1.5	6.45%

Brewing		
Batch Size (gal):	6.00	Estimated First Runnings (gal): 5.47
Total Grain Weight (lbs):	15.50	Desired Sparge Temperature (F): 170
Grain Temperature (F):	81	Sparge Water (gal): 3.85
Mash Ratio (qts/lb):	1.25	Sparge Water Temperature (F): 189
Mash/Lauter Deadspace (gal):	0.25	Estimated Preboil Volume (gal): 9.32
Total Water Needed (gal):	11.51	Boil Time (min): 90
Desired Mash Temperature (F):	150	Evaporation Rate (gal/hr): 1.71
Strike Water (gal):	4.84	Estimated Evaporation Loss (gal): 1.71
Strike Temperature (F):	171	Trub Loss (gal): 0.75
Grain Absorption (gal):	1.94	Volume Left in Kettle (gal): 1.25
Mash-out Temperature (F):	150	Actual Evaporation Rate (gal/hr): 1.60
Mash-out Water (gal):	2.81	Actual Evaporation Loss (gal): 2.40

Hop	Alpha %	Ounces	Boil Time	IBU	% Bill
Centennial	8.8%	1.25	90	28.8	9.43%
Columbus	14.5%	1.25	15	22.0	9.43%
Centennial	8.8%	0.75	15	8.0	5.66%
Cascade	5.3%	1.50	5	3.9	11.32%
Columbus	14.5%	1.00	5	7.1	7.55%
Cascade	5.3%	2.00	0	0.0	15.09%
Columbus	14.5%	1.00	0	0.0	7.55%
Cascade	5.3%	2.75	dry	0.0	20.75%
Columbus	14.5%	1.75	dry	0.0	13.21%

Gravity		Collections	
Potential OG:	1.098	First Runnings (gal):	5.50
OG:	1.056	SG of First Runnings:	1.056
OG Temperature (F):	60	SG Temperature (F):	60
Corrected OG:	1.056	Corrected SG:	1.056
SG at Racking:	1.016	Second Runnings (gal):	4.40
SG Temperature (F):	56	SG of Second Runnings:	1.028
Corrected SG:	1.016	SG Temperature (F):	60
FG:	1.016	Corrected SG:	1.028
FG Temperature (F):	56	Estimated Preboil SG:	1.044
Corrected FG:	1.016	Preboil Volume (gal):	9.90
Potential ABV (%):	9.0%	SG of Preboil Volume:	1.044
Actual ABV (%):	5.3%	SG Temperature (F):	60
IBU to Gravity Ratio:	1.23	Corrected SG:	1.044

Diacetyl Rest		Carbonation	
Target Fermentation Completion:		CO2 Volume:	1.90
Target SG for Diacetyl Rest:		Bottling Temperature (F):	
		Priming Sugar (oz):	
		DME (oz):	
		Forced Carbonation (lbs):	

Notes	
CO2 Released During Fermentation (g):	828.36

No time for a starter so pitched two vials of WLP007. Accidentally put 1.25 oz columbus @30 instead of cascade So IBUs are 86 instead of 65. But switched to 15 min for 70 IBUs. Low OG. Boil was vigorous, but it was humid. 6/2: added dry hops to primary. 6/12: oh my!!!

User Variables	
12 oz. Bottles Required:	51
Primary Fermentation Temp. (F):	66
Secondary Fermentation Temp (F):	72
FNW/IBU Factor (%):	10%
Strike Temperature Factor (F):	10
Sparge Temperature Factor (F):	5
Mash Time (min):	60
Specific Gravity (Brix):	14.4
Specific Gravity (SG):	1.056

Yeast:
White Labs WLP007 (English Ale)

Mash/Sparge Schedule:
Single Infusion, 150F; Batch Sparge
Mash for 60 min at 150F w/ 4.84 gal of water at 171F
Mashout w/ 2.81 gal of water at 210F; hold for 10 min
Batch sparge w/ 3.85 gal of water at 189F; hold for 10 min

Fermentation Schedule:
Primary Fermentation: 23 days @66F
Secondary Fermentation: 0 days @72F