

BREWSHEET v3.3 (2012-03-18)

user input
calculated

Brew log table with columns for Date, Event, and Quantity. Rows include Brew Date (2013 January 21), Rack Date (2013 February 11), and Keg/Bottle Date (2013 February 11). Includes 'Estimated' and 'Actual' columns for ABV, OG, FG, IBU, and SRM.

Grain table with columns: Grain, Pounds, Potential, SG Share, Color, % Bill. Rows include Northwestern Pale Ale malt, Munich Malt 10L, and British carastan.

Hop table with columns: Hop, Type, Ounces, Boil Time, Alpha %, IBU, % Bill. Rows include Warrior, Magnum (GR), Nelson Sauvin (NZ), Summit, and others.

Design Notes section containing text: 'Add 15 min hops at 5 and 0 min hops at end of whirlpool.'

Batch Variables and Calculations table. Includes: Batch Size (11.00), Grain Temperature (61), Total Grain Weight (22.50), Mash Time (60), Desired Mash Temperature (150), Strike Water (9.72), Strike Temperature (167), Mash Ratio (1.73), Grain Absorption (2.81), Mash Volume (11.52), Mash-out Temperature (168), Estimated First Runnings (6.77), First Runnings (6.72), First Runnings Gravity (16.70), First Runnings SG (1.065).

Sparge table with columns: Sparge Temperature, Sparge Water, Sparge Water Temperature, Estimated Second Runnings, Second Runnings Gravity, Second Runnings SG, Estimated Preboil Volume, Estimated Preboil Gravity, Preboil Volume, Preboil Gravity, Preboil SG, Extraction Efficiency. Values range from 168 to 82%.

Boil table with columns: Boil Time, Estimated Evaporation Loss, Hop Absorption, Volume Left in Kettle, Actual Evaporation Rate, Actual Evaporation Loss, Original Gravity, Batch Size Efficiency, Actual Efficiency. Values range from 60 to 72%.

Fermentation table with columns: Primary Fermentation (days), Primary Fermentation Temperature, Gravity After Primary Fermentation, Temperature of Reading, Corrected SG, Secondary Fermentation (days), Secondary Fermentation Temperature, Gravity After Secondary Fermentation, Temperature of Reading, Corrected SG, Tertiary Fermentation (days), Tertiary Fermentation Temperature, Final Gravity, Temperature of Reading, Corrected SG, Target Fermentation for Diacetyl Rest, Target Gravity for Diacetyl Rest, Calories per Pint, 12 oz. Bottles Required. Values range from 14 to 177.

Carbonation table with columns: Bottling Temperature, Volumes of CO2, Priming Sugar, DME, Forced Carbonation. Values range from 2.45 to 101.

System Variables table. Includes: Brewhouse Efficiency (70%), Volume in Hoses (0.22), Volume in Wort Chiller (0.19), Volume in HERMS Coil (0.25), Mash/Lauter Tun Deadspace (0.14), Strike to Sparge Volume Ratio (50%), Strike Temperature (9.72), Trub Loss (0.16), FWH IBU Factor (10%), Mash Temperature Factor (7), Sparge Temperature Factor (4), Estimated Evaporation Rate (1.35), Leaf Hop Absorption Ratio (0.20), Pellet Hop Absorption Ratio (0.10), Cooling Losses (4%), Hydrometer Correction (-0.001).

System Variables table. Includes: Brewhouse Efficiency (70%), Volume in Hoses (0.22), Volume in Wort Chiller (0.19), Volume in HERMS Coil (0.25), Mash/Lauter Tun Deadspace (0.14), Strike to Sparge Volume Ratio (50%), Strike Temperature (9.72), Trub Loss (0.16), FWH IBU Factor (10%), Mash Temperature Factor (7), Sparge Temperature Factor (4), Estimated Evaporation Rate (1.35), Leaf Hop Absorption Ratio (0.20), Pellet Hop Absorption Ratio (0.10), Cooling Losses (4%), Hydrometer Correction (-0.001).

Required Amounts table. Includes: Call Count (billions), Vials (White Labs/Wyeast), Dry Yeast, Yeast Starter/Slurry, Vials (White Labs/Wyeast), Date Yeast Produced, Yeast Viability, Yeast Growth Rate, Yeast Inoculation Rate, Starter Volume Required, DME Required, Yeast slurry concentration, Non-yeast Percentage, Yeast Slurry Required.

User Variables table (currently empty).

Brewing Notes section with text: '1/21: mash was extended to ~1h45m due to problems with previous batch (Overdose IPA). Mash temps started at ~151F and went down to ~147F while Overdose IPA was in whirlpool. Decided to ferment half with Windsor and half with Danstar West Coast. 2/3: Windsor sample at 1.022 SG (4.1% ABV, 59% attenuation); other sample at 1.013 SG (5.2% ABV, 75% attenuation). Windsor sample is a bit more malty and has slight residual sweetness with slightly less hop flavor and aroma. Both samples smell delicious! Nice pronounced citrus aroma of grapefruit with similar pronounced flavor. This was a try at something like Drifter Pale Ale, and so far it's quite similar. Dry hopped (mistake with Windsor; added an extra 0.5 oz Nelson Sauvin by accident). Also dry hopped 3 days early by accident; so may be on hops for 9 days instead of 6. 2/8: dry hopped one batch (West Coast). 2/11: kegged WC batch. Aroma of grapefruit and slight malt; flavor is all grapefruit that fades into a light bitterness. This is exactly what I was looking for! 2/16: kegged Windsor batch; 1.013 FG (5.3% ABV, 76% attenuation). Aroma is less pronounced than other batch. Flavor also less pronounced in hops but more in malt and residual sweetness (more body).

Brewing Notes section with text: '1/21: mash was extended to ~1h45m due to problems with previous batch (Overdose IPA). Mash temps started at ~151F and went down to ~147F while Overdose IPA was in whirlpool. Decided to ferment half with Windsor and half with Danstar West Coast. 2/3: Windsor sample at 1.022 SG (4.1% ABV, 59% attenuation); other sample at 1.013 SG (5.2% ABV, 75% attenuation). Windsor sample is a bit more malty and has slight residual sweetness with slightly less hop flavor and aroma. Both samples smell delicious! Nice pronounced citrus aroma of grapefruit with similar pronounced flavor. This was a try at something like Drifter Pale Ale, and so far it's quite similar. Dry hopped (mistake with Windsor; added an extra 0.5 oz Nelson Sauvin by accident). Also dry hopped 3 days early by accident; so may be on hops for 9 days instead of 6. 2/8: dry hopped one batch (West Coast). 2/11: kegged WC batch. Aroma of grapefruit and slight malt; flavor is all grapefruit that fades into a light bitterness. This is exactly what I was looking for! 2/16: kegged Windsor batch; 1.013 FG (5.3% ABV, 76% attenuation). Aroma is less pronounced than other batch. Flavor also less pronounced in hops but more in malt and residual sweetness (more body).

BJCP Style Guidelines table. Includes: Style (American Pale Ale), Code (10A), OG (1.045-1.060), FG (1.010-1.015), IBU (30.0-45.0), SRM (5.0-14.0), ABV (4.5-6.0%), CO2 (2.2-2.7).

Yeast Strain table. Includes: Yeast Strain (Danstar American West Coast (Dry Ale)), Type (Dry Ale), Attenuation (70-78%), Actual Attenuation (77%), Fermentation Temp (60-70F), Flocculation (high).

Required Amounts table. Includes: Call Count (billions), Vials (White Labs/Wyeast), Dry Yeast.

Yeast Starter/Slurry table. Includes: Vials (White Labs/Wyeast), Date Yeast Produced, Yeast Viability, Yeast Growth Rate, Yeast Inoculation Rate, Starter Volume Required, DME Required, Yeast slurry concentration, Non-yeast Percentage, Yeast Slurry Required.

User Variables table (currently empty).

Brewing Notes section with text: '1/21: mash was extended to ~1h45m due to problems with previous batch (Overdose IPA). Mash temps started at ~151F and went down to ~147F while Overdose IPA was in whirlpool. Decided to ferment half with Windsor and half with Danstar West Coast. 2/3: Windsor sample at 1.022 SG (4.1% ABV, 59% attenuation); other sample at 1.013 SG (5.2% ABV, 75% attenuation). Windsor sample is a bit more malty and has slight residual sweetness with slightly less hop flavor and aroma. Both samples smell delicious! Nice pronounced citrus aroma of grapefruit with similar pronounced flavor. This was a try at something like Drifter Pale Ale, and so far it's quite similar. Dry hopped (mistake with Windsor; added an extra 0.5 oz Nelson Sauvin by accident). Also dry hopped 3 days early by accident; so may be on hops for 9 days instead of 6. 2/8: dry hopped one batch (West Coast). 2/11: kegged WC batch. Aroma of grapefruit and slight malt; flavor is all grapefruit that fades into a light bitterness. This is exactly what I was looking for! 2/16: kegged Windsor batch; 1.013 FG (5.3% ABV, 76% attenuation). Aroma is less pronounced than other batch. Flavor also less pronounced in hops but more in malt and residual sweetness (more body).

Brewing Notes section with text: '1/21: mash was extended to ~1h45m due to problems with previous batch (Overdose IPA). Mash temps started at ~151F and went down to ~147F while Overdose IPA was in whirlpool. Decided to ferment half with Windsor and half with Danstar West Coast. 2/3: Windsor sample at 1.022 SG (4.1% ABV, 59% attenuation); other sample at 1.013 SG (5.2% ABV, 75% attenuation). Windsor sample is a bit more malty and has slight residual sweetness with slightly less hop flavor and aroma. Both samples smell delicious! Nice pronounced citrus aroma of grapefruit with similar pronounced flavor. This was a try at something like Drifter Pale Ale, and so far it's quite similar. Dry hopped (mistake with Windsor; added an extra 0.5 oz Nelson Sauvin by accident). Also dry hopped 3 days early by accident; so may be on hops for 9 days instead of 6. 2/8: dry hopped one batch (West Coast). 2/11: kegged WC batch. Aroma of grapefruit and slight malt; flavor is all grapefruit that fades into a light bitterness. This is exactly what I was looking for! 2/16: kegged Windsor batch; 1.013 FG (5.3% ABV, 76% attenuation). Aroma is less pronounced than other batch. Flavor also less pronounced in hops but more in malt and residual sweetness (more body).

Batch Scaling table. Includes: Desired OG (1.051), Batch Size (5.50), Total Grain Weight (11.22), Brewhouse Efficiency (70%), Grain (Northwestern Pale Ale malt, Munich Malt 10L, British carastan), Pounds, Potential, Color, % Bill.

Poundage table. Includes: Goal (lbs), Amount (lbs | oz.f. oz.), Vials (White Labs/Wyeast), Date Yeast Produced, Yeast Viability, Yeast Growth Rate, Yeast Inoculation Rate, Starter Volume Required, DME Required, Yeast slurry concentration, Non-yeast Percentage, Yeast Slurry Required.

Hydrometer Correction table. Includes: SG, Temperature (F), Corrected SG.

Gravity Calculator table. Includes: Brix, Specific Gravity, Degrees Plato.

Brix Ethanol Correction table. Includes: Original Brix, Current Brix, SG.

Brewing Notes section with text: '1/21: mash was extended to ~1h45m due to problems with previous batch (Overdose IPA). Mash temps started at ~151F and went down to ~147F while Overdose IPA was in whirlpool. Decided to ferment half with Windsor and half with Danstar West Coast. 2/3: Windsor sample at 1.022 SG (4.1% ABV, 59% attenuation); other sample at 1.013 SG (5.2% ABV, 75% attenuation). Windsor sample is a bit more malty and has slight residual sweetness with slightly less hop flavor and aroma. Both samples smell delicious! Nice pronounced citrus aroma of grapefruit with similar pronounced flavor. This was a try at something like Drifter Pale Ale, and so far it's quite similar. Dry hopped (mistake with Windsor; added an extra 0.5 oz Nelson Sauvin by accident). Also dry hopped 3 days early by accident; so may be on hops for 9 days instead of 6. 2/8: dry hopped one batch (West Coast). 2/11: kegged WC batch. Aroma of grapefruit and slight malt; flavor is all grapefruit that fades into a light bitterness. This is exactly what I was looking for! 2/16: kegged Windsor batch; 1.013 FG (5.3% ABV, 76% attenuation). Aroma is less pronounced than other batch. Flavor also less pronounced in hops but more in malt and residual sweetness (more body).

Brewing Notes section with text: '1/21: mash was extended to ~1h45m due to problems with previous batch (Overdose IPA). Mash temps started at ~151F and went down to ~147F while Overdose IPA was in whirlpool. Decided to ferment half with Windsor and half with Danstar West Coast. 2/3: Windsor sample at 1.022 SG (4.1% ABV, 59% attenuation); other sample at 1.013 SG (5.2% ABV, 75% attenuation). Windsor sample is a bit more malty and has slight residual sweetness with slightly less hop flavor and aroma. Both samples smell delicious! Nice pronounced citrus aroma of grapefruit with similar pronounced flavor. This was a try at something like Drifter Pale Ale, and so far it's quite similar. Dry hopped (mistake with Windsor; added an extra 0.5 oz Nelson Sauvin by accident). Also dry hopped 3 days early by accident; so may be on hops for 9 days instead of 6. 2/8: dry hopped one batch (West Coast). 2/11: kegged WC batch. Aroma of grapefruit and slight malt; flavor is all grapefruit that fades into a light bitterness. This is exactly what I was looking for! 2/16: kegged Windsor batch; 1.013 FG (5.3% ABV, 76% attenuation). Aroma is less pronounced than other batch. Flavor also less pronounced in hops but more in malt and residual sweetness (more body).