

BREWSHEET v3.3 (2012-03-18)

user input  
calculated

Brew Name: Fruitcake Old Ale, Brew Date: 2013 August 4, Rack Date: 2013 September 11, Keg/Bottle Date: 2013 September 18, ABV (7.0%), OG (1.074), FG (1.020), IBU (34.6), SRM (30.0), IBU/Gravity Ratio (0.47)

Grain: Munich Malt 10L (73.83%), Home Toasted Golden Promise (19.75%), Belgian Special "B" (4.88%), German carafa (1.54%)

Hop: Hallertauer (GR) (21.36%), Saaz (CZ) (47.16%), Hallertauer (GR) (16.14%), Saaz (CZ) (15.34%)

Design Notes: Soak golden promise for ~20 min; Let rest for two weeks before brewing; After primary fermentation, combine 6# dried fruits...

Batch Variables and Calculations: Batch Size (11.00), Grain Temp (84), Total Grain Weight (32.82), Mash Time (60), Sparge Water Temp (168), Boil Time (100), Fermentation (14), Carbonation (1.90)

System Variables: Brewhouse Efficiency (70%), Grain Temp (84), Volume in Wort Chiller (0.19), Volume in HERMS Coil (0.25), Mash/Lauter Tun Deadspace (0.14), Strike to Sparge Volume Ratio (50%), Trub Loss (0.16), FWH IBU Factor (10%), Strike Temperature Factor (7), Sparge Temperature Factor (4), Estimated Evaporation Rate (1.29), Leaf Hop Absorption Ratio (0.20), Pellet Hop Absorption Ratio (0.10), Cooling Losses (4%), Hydrometer Correction (-0.001)

BJCP Style Guidelines: Style: Old Ale, Code: 19A, OG: 1.060-1.090, FG: 1.015-1.022, IBU: 30.0-60.0, SRM: 10.0-22.0, ABV: 6.0-9.0+, CO2: 1.5-2.3

Yeast Strain: White Labs WLP028 (Edinburgh Scottish Ale), Type: Edinburgh Scottish Ale, Attenuation (70-75%), Actual Attenuation (85%), Fermentation Temp (65-70F), Flocculation: medium

Required Amounts: Cell Count (555), Vials (White Labs/Wyeast): 27.8, Dry Yeast (g): 27.8, Yeast Starter/Slurry: 6, Vials (White Labs/Wyeast): 6, Date Yeast Produced: 2, Yeast Viability (2), Yeast Growth Rate: 2, Yeast Inoculation Rate (11.21), Starter Volume Required (1), DME Required (2.5), Yeast slurry concentration (20%), Non-yeast Percentage (20%), Yeast Slurry Required (1)

User Variables: Empty table for user-defined parameters.

Batch Scaling: Desired OG (1.074), Total Weight (32.97), Batch Size (11.00), Total Bill (100.00%), Brewhouse Efficiency (70%), Grain: Munich Malt 10L (73.50%), Home Toasted Golden Promise (20.00%), Belgian Special "B" (5.00%), German carafa (1.50%)

Poundage: Goal (24.23), Amount (lb | oz | f\_oz): Munich Malt 10L (24.23 lb), Home Toasted Golden Promise (6.48 lb), Belgian Special "B" (1.60 lb), German carafa (0.51 lb)

Hydrometer Correction: SG (1.013), Temperature (77), Corrected SG (1.014)

Gravity Calculator: Brix (18.70), Specific Gravity (1.073), Degrees Plato (17.52)

Brix Ethanol Correction: Original Brix, Current Brix, SG

Brewing Notes: Will need to take ~2 gal of first runnings and boil concurrently with the main boil; Flavor is yeasty with strong chocolate malt and quite bitter and possibly a bit astringent; This should fade as fermentation completes; Moved to ambient temps (~77F) to complete fermentation; 8/22: rehydrated dried fruit and added to fermenters; 9/11: racked off the fruit (almost 3 weeks since it was added); 9/17: beer was 7 days@64F, 31 days@77F, and 6 days@32F -> 68.8F average for priming temp.