

BREWSHEET v3.3 (2012-03-18)

user input  
calculated

Brew			
Name:	Blonde Leftovers		
Brew Date:	2014 May 10	Collected (gal):	11.00
Rack Date:		Racked (gal):	
Keg/Bottle Date:	2014 July 5	Kegged/Bottled (gal):	10.00
	<b>Estimated</b>	<b>Actual</b>	
ABV (%):	4.8%	ABV (%):	6.0%
OG (SG):	1.050	OG (SG):	1.047
FG (SG):	1.013	FG (SG):	1.001
IBU:	23.7	IBU:	24.5
SRM:	5.2	SRM:	5.2
IBU/Gravity Ratio:	0.47	IBU/Gravity Ratio:	0.52

Grain	Pounds	Potential	SG Share	Color	% Bill
Vienna Malt	16.26	1.036	0.037	3.5	75.00%
Pilsner (2-Row) Germany	5.42	1.037	0.013	2.0	25.00%

Hop	Type	Ounces	Boil Time	Alpha %	IBU	% Bill
Centennial	L	0.50	60	10.8%	7.4	14.29%
Centennial	L	1.00	30	10.8%	11.3	28.57%
Cascade	P	1.00	15	6.4%	5.0	28.57%
Cascade	P	1.00	0	6.4%	0.0	28.57%

Design Notes	

Batch Variables and Calculations	
Batch Size (gal):	11.00
Grain Temperature (F):	75
Total Grain Weight (lbs):	21.68
<b>Mash</b>	
Mash Time (min):	60
Desired Mash Temperature (F):	150
Strike Water (gal):	9.70
Strike Temperature (F):	165
Mash Ratio (qts/lb):	1.79
Grain Absorption (gal):	2.71
Mash Volume (gal):	11.44
Mash-out Temperature (F):	168
Estimated First Runnings (gal):	6.85
First Runnings Gravity (Brix):	7.00
First Runnings Gravity (SG):	1.0450
First Runnings Gravity (SG):	1.056

Sparge	
Desired Sparge Temperature (F):	168
Sparge Water (gal):	6.38
Sparge Water Temperature (F):	172
Estimated Second Runnings (gal):	6.85
Second Runnings (gal):	6.91
Second Runnings Gravity (Brix):	6.80
Second Runnings Gravity (SG):	1.026
Estimated Preboil Volume (gal):	13.70
Estimated Preboil Gravity (Brix):	10.67
Preboil Volume (gal):	13.91
Preboil Gravity (Brix):	10.80
Preboil Gravity (SG):	1.042
Extraction Efficiency (%):	74%

Boil	
Boil Time (min):	75
Estimated Evaporation Loss (gal):	1.46
Hop Absorption (gal):	0.20
Volume Left in Kettle (gal):	0.00
Actual Evaporation Rate (gal/hr):	1.33
Actual Evaporation Loss (gal):	1.67
Original Gravity (Brix):	12.02
Batch Size Efficiency (%):	65%
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):	3
Secondary Fermentation Temperature (F):	32
Gravity After Secondary Fermentation (SG):	
Temperature of Reading (F):	
Corrected SG:	
Tertiary Fermentation (days):	
Tertiary Fermentation Temperature (F):	
Final Gravity (SG):	1.003
Temperature of Reading (F):	42
Corrected SG:	1.001
Target Fermentation for Diacetyl Rest (%):	
Target Gravity for Diacetyl Rest (SG):	
Calories per Pint:	149
12 oz. Bottles Required:	102

Carbonation	
Bottling Temperature (F):	
Volumes of CO2:	2.45
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):	1.17
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:	Blonde Ale
Code:	6B
OG:	1.038-1.054
FG:	1.008-1.013
IBU:	15.0-28.0
SRM:	3.0-6.0
ABV:	3.8-5.5%
CO2:	2.3-2.6

Yeast Strain	
Yeast Strain:	Danstar American West Coast (Dry Ale)
Type:	Dry Ale
Attenuation (%):	70-78%
Actual Attenuation (%):	97%
Fermentation Temp (F):	60-70F
Flocculation:	high

Required Amounts	
Cell Count (billions):	385
Vials (White Labs/Wyeast):	
Dry Yeast (g):	19.3

Yeast Starter/Slurry	
Vials (White Labs/Wyeast):	
Date Yeast Produced:	
Yeast Viability (%):	
Yeast Growth Rate:	
Yeast Inoculation 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:	1.050	Total Weight (lbs):	21.67
Batch Size (gal):	11.00	Total Bill:	100.00%
Brewhouse Efficiency (%):	70%		

Grain	Pounds	Potential	Color	% Bill
Vienna Malt	16.26	1.036	3.5	75.00%
Pilsner (2-Row) Germany	5.42	1.037	2.0	25.00%

Poundage	
Goal (lbs):	16.26
Amount (lbs   oz_f_oz):	2   8.32
Amount (lbs   oz_f_oz):	2   5.14
Amount (lbs   oz_f_oz):	2   1.30
Amount (lbs   oz_f_oz):	2   6.31
Amount (lbs   oz_f_oz):	0   7.27
Amount (lbs   oz_f_oz):	2   8.60
Amount (lbs   oz_f_oz):	2   11.35
Amount (lbs   oz_f_oz):	
Amount (lbs   oz_f_oz):	
Amount (lbs   oz_f_oz):	
Amount (lbs   oz_f_oz):	
Amount (lbs   oz_f_oz):	
Needed (lbs   oz_f_oz):	1   3.87

Hydrometer Correction	
SG:	1.046
Temperature (F):	74
Corrected SG:	1.047

Gravity Calculator			
Brix:	12.00	12.02	
Specific Gravity:	1.047	1.047	
Degrees Plato:	11.52	11.54	

Brix Ethanol Correction	
Original Brix:	
Current Brix:	
SG:	

Brewing Notes	
7/5: First batch had a pellicle with large "bubbles," 1.004 FG (definitely an infection of some kind); fermenter was #4. Aroma and flavor not off-putting and perhaps even slightly Belgian like (banana?). Second batch is 1.001 FG! (smells and tastes like the first but no pellicle). Aroma is mostly of banana with a little cream underneath it. Flavor is slight banana with cream and a bit of sweetness (if you can believe it!). Not bad, but definitely not what I wanted. Added a hop bag (with 1 oz Simcoe) in one keg; little effect after 1 week, but tasted a bit better.	