

BREWSHEET v3.3 (2012-03-18)

User input calculated

Table with Brew metadata: Name (Berliner Weisse), Brew Date (2014 December 13), Rack Date (2015 January 5), Keg/Bottle Date, and various ratios (ABV, OG, FG, IBU, SRM, IBU/Gravity Ratio).

Table with Grain information: Grain (Pilsner, German wheat), Pounds (6.25), Potential (1.037), SG Share (0.015), Color (2.0), % Bill (50.00%).

Table with Hop information: Hop (Hallertauer (GR)), Type (P), Ounces (2.00), Boil Time (15), Alpha % (2.7%), IBU (5.0), % Bill (100.00%).

Table with Design Notes: Mash at 148F for 45 mins; transfer to kegs, purge CO2, and cool to -120F; Add ~1# unmilled Pilsner or 2-row to the keg for lacto; let stand at 100F for 48-72 hours (taste every 8 hours).

Table with Carbonation information: Bottling Temperature (F), Volumes of CO2, Priming Sugar (oz), DME (oz), Forced Carbonation (lbs).

Table with Batch Variables and Calculations: Batch Size (gal), Grain Temperature (F), Total Grain Weight (lbs), Mash Time (min), Desired Mash Temperature (F), Strike Water (gal), etc.

Table with Sparge information: Desired Sparge Temperature (F), Sparge Water (gal), Sparge Water Temperature (F), Estimated Second Runnings (gal), Second Runnings Gravity (Brix), etc.

Table with Boil information: Boil Time (min), Estimated Evaporation Loss (gal), Hop Absorption (gal), Volume Left in Kettle (gal), Actual Evaporation Rate (gal/hr), etc.

Table with Fermentation information: Primary Fermentation (days), Primary Fermentation Temperature (F), Gravity After Primary Fermentation (SG), Temperature of Reading (F), Corrected SG, etc.

Table with Secondary Fermentation information: Secondary Fermentation (days), Secondary Fermentation Temperature (F), Gravity After Secondary Fermentation (SG), Temperature of Reading (F), Corrected SG, etc.

Table with System Variables: Brewhouse Efficiency (%), Volume in Hoses (gal), Volume in Wort Chiller (gal), Volume in HERMS Coil (gal), Mash/Lauter Tun Deadspace (gal), etc.

Table with Yeast Strain information: Yeast Strain (White Labs WLP036), Type (Dusseldorf Alt Ale), Attenuation (%), Actual Attenuation (%), Fermentation Temp (F), Flocculation, etc.

Table with User Variables: Empty table for user-defined variables.

Table with BJCP Style Guidelines: Style (Berliner Weisse), Code (17A), OG (1.028-1.032), FG (1.003-1.006), IBU (3.0-8.0), SRM (2.0-3.0), ABV (2.8-3.6%), CO2 (3.5-3.5).

Table with Required Amounts: Cell Count (billions), Vials (White Labs/Wyeast), Dry Yeast (g), Vials (White Labs/Wyeast), Date Yeast Produced (2014 November 14), Yeast Viability (%), etc.

Table with Brewing Notes: 12/12: made starter; 12/13: mashed; boiled strike to remove O2; cooled to strike temp (165F); 1/2: cold crashed; 1/5: kegged half, racked half on top of two cans of raspberry puree. etc.

Table with Batch Scaling: Desired OG (1.030), Batch Size (gal) (11.00), Brewhouse Efficiency (%), Grain (Pilsner, German wheat), Pounds, Potential, Color, % Bill.

Table with Pounding information: Goal (lbs), 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.), Amount (lbs | oz.f.oz.), Needed (lbs | oz.f.oz.).

Table with Hydrometer Correction: SG, Temperature (F), Corrected SG.

Table with Gravity Calculator: Brix, Specific Gravity, Degrees Plato.

Table with Brix Ethanol Correction: Original Brix, Current Brix, SG.