

BREWSHEET v2.8 (2012-01-31)

Batch			
Brew Name:	Overdose IPA		
Bottle Top Code:	Calories per Pint:	235	
Estimated OG:	1.070	Actual OG:	1.070
Estimated FG:	1.016	Actual FG:	1.021
Estimated IBU:	68	Actual IBU:	74
Estimated SRM:	11	Actual SRM:	12
Brew Date:	02/04/12	Collected (gal):	5.00
Rack Date:	02/18/12	Racked (gal):	4.85
Bottle Date:	02/29/12	Bottled (gal):	4.75

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:	70%
Into Boiler:	77%
Into Fermenter:	64%

Yeast Strain	
Yeast Strain:	White Labs WLP001 (California Ale)
Type:	California Ale
Attenuation (%):	73-80%
Actual Attenuation (%):	70%
Fermentation Temp (F):	68-73F
Flocculation:	medium

Summary	
<b>Overdose IPA</b>	
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Batch Size: 6.00 gal (10.71 gal preboil)	
Estimated OG: 1.070 SG (actual: 1.070 SG)	
Estimated FG: 1.016 SG (actual: 1.021 SG)	
Estimated IBUs: 68 (Tinseth; actual: 74)	
Estimated Color: 11 SRM (actual: 12 SRM)	
Brewhouse Efficiency: 70% (actual: 70%)	
Boil Time: 143 minutes	

Grain	Pounds	Potential	SG Share	Color	% Bill
Maris Otter Malt	12.38	1.038	0.055	4.0	74.51%
Melanoidin	0.73	1.037	0.003	20.0	4.42%
Munich Malt 10L	0.75	1.035	0.003	10.0	4.52%
British carastan	1.13	1.035	0.005	34.0	6.77%
Carapils/Dextrine	1.13	1.033	0.004	2.0	6.77%
Rice hulls	0.50	1.000	0.000	0.0	3.01%

Brewing			
Batch Size (gal):	6.00	Estimated First Runnings (gal):	4.91
Total Grain Weight (lbs):	16.61	Desired Sparge Temperature (F):	170
Grain Temperature (F):	72	Sparge Water (gal):	5.79
Mash Ratio (qts/lb):	1.25	Sparge Water Temperature (F):	181
Mash/Lauter Deadspace (gal):	0.61	Estimated Preboil Volume (gal):	10.71
Total Water Needed (gal):	13.39	Boil Time (min):	143
Desired Mash Temperature (F):	154	Evaporation Rate (gal/hr):	1.74
Strike Water (gal):	5.19	Estimated Evaporation Loss (gal):	4.14
Strike Temperature (F):	172	Trub Loss (gal):	0.57
Grain Absorption (gal):	2.08	Volume Left in Kettle (gal):	0.00
Mash-out Temperature (F):	154	Actual Evaporation Rate (gal/hr):	1.52
Mash-out Water (gal):	2.41	Actual Evaporation Loss (gal):	3.63

Yeast Amounts	
Cell Count (billions):	289
Vials (White Labs/Wyeast):	3.4
Dry Yeast (g):	14
Starter Volume (mL):	3500
DME Required (oz)	12.25
Vials Required (w/ Starter):	1.0

ON BREW DAY	
Heat 5.19 gallons of strike water to 172F	
Add grain and mash at 154F for 60 minutes	
Mash-out with 2.41 gallons at 210F, mix and hold for 10 minutes	
Vorlauf and collect first runnings (approx. 4.91 gallons)	
Add 5.79 gallons at 181F to lautur tun and sparge	
Vorlauf and collect second runnings (approx. 5.79 gallons)	
Boil for a total of 143 minutes with the following hop schedule:	

Grains:	
12.38#	Maris Otter Malt (4.0L) (74.51%)
0.73#	Melanoidin (20.0L) (4.42%)
0.75#	Munich Malt 10L (10.0L) (4.52%)
1.13#	British carastan (34.0L) (6.77%)
1.13#	Carapils/Dextrine (2.0L) (6.77%)
0.50#	Rice hulls (0.0L) (3.01%)

  

Hops:	
1.13 oz	Chinook (11.0%) (first wort)
0.50 oz	Amarillo (6.9%) @20 min
0.50 oz	Centennial (8.3%) @20 min
0.50 oz	Chinook (11.0%) @20 min
0.75 oz	Simcoe (12.2%) @20 min
0.50 oz	Amarillo (6.9%) @0 min
0.50 oz	Centennial (8.3%) @0 min
0.50 oz	Chinook (11.0%) @0 min
0.75 oz	Simcoe (12.2%) @0 min
0.50 oz	Amarillo (6.9%) (dry hop)
0.50 oz	Centennial (8.3%) (dry hop)
0.50 oz	Chinook (11.0%) (dry hop)
1.00 oz	Simcoe (12.2%) (dry hop)

Hop	Alpha %	Ounces	Boil Time	IBU	% Bill
Chinook	11.0%	1.13	fwh	35.9	13.85%
Amarillo	6.9%	0.50	20	5.0	6.15%
Centennial	8.3%	0.50	20	6.1	6.15%
Chinook	11.0%	0.50	20	8.0	6.15%
Simcoe	12.2%	0.75	20	13.3	9.23%
Amarillo	6.9%	0.50	0	0.0	6.15%
Centennial	8.3%	0.50	0	0.0	6.15%
Chinook	11.0%	0.50	0	0.0	6.15%
Simcoe	12.2%	0.75	0	0.0	9.23%
Amarillo	6.9%	0.50	dry	0.0	6.15%
Centennial	8.3%	0.50	dry	0.0	6.15%
Chinook	11.0%	0.50	dry	0.0	6.15%
Simcoe	12.2%	1.00	dry	0.0	12.31%

Gravity		Collections	
Potential OG:	1.100	First Runnings (gal):	5.40
OG:	1.070	SG of First Runnings:	1.060
OG Temperature (F):	60	SG Temperature (F):	60
Corrected OG:	1.070	Corrected SG:	1.060
SG at Racking:	1.023	Second Runnings (gal):	3.80
SG Temperature (F):	65	SG of Second Runnings:	1.024
Corrected SG:	1.024	SG Temperature (F):	60
FG:	1.022	Corrected SG:	1.024
FG Temperature (F):	53	Estimated Preboil SG:	1.045
Corrected FG:	1.021	Preboil Volume (gal):	9.20
Estimated ABV (%):	7.0%	SG of Preboil Volume:	1.050
Actual ABV (%):	6.4%	SG Temperature (F):	60
IBU to Gravity Ratio:	1.05	Corrected SG:	1.050

Diacetyl Rest		Carbonation	
Target Fermentation Completion:		CO2 Volume:	1.90
Target SG for Diacetyl Rest:		Bottling Temperature (F):	
		Priming Sugar (oz):	
		DME (oz):	
CO2 Released During Fermentation (g):	916.37	Forced Carbonation (lbs):	

Notes	
Strike: 9.11 gal (~2.19 mash ratio); total mash vol: 10.44 gal; sparge: 4.28 gal.	
2/4: increased boil time for gravity.	
Also, first time using new mash tun (keg).	
2/18: huge banana aroma in the fermenter; still active fermentation.	
No banana in sample; noticeable hop aroma and flavor; slightly sweet.	
Slight malt but overshadowed by sweetness.	
This may be higher than 1.070 SG due to refrac/hydro differences.	
2/26: cold crashed; 1.023 SG.	
2/29: nice citrus aroma and flavor; bitterness is about right at 74 IBUs.	
This may need to age slightly to purge what seem to be slight alcohol flavors and aromas.	
3/4: it seems that the "creamy" aroma and flavor is coming from Centennial.	
Next time, substitute Columbus for Centennial which is more citrusy and less "creamy."	
3/21: chilled the beer to 35F; the creaminess is gone.	

User Variables	
12 oz. Bottles Required:	49
Primary Fermentation Temp. (F):	66
Secondary Fermentation Temp (F):	72
FWH IBU Factor (%):	10%
Strike Temperature Factor (F):	5
Sparge Temperature Factor (F):	3
Mash Time (min):	60
Mash Volume Percent (%):	60%
Specific Gravity (Brix):	18.15
Specific Gravity (SG):	1.070
Volume in hoses (gal):	0.22
Volume in CFC (gal):	0.19
Volume in HERMS coil (gal):	0.25

Yeast:	
White Labs WLP001 (California Ale)	
3500 mL starter; ferment, crash cool and decant	

  

Mash/Sparge Schedule:	
Single Infusion, 154F, 60 min; Batch Sparge	

  

Fermentation Schedule:	
Primary Fermentation: 14 days @66F	
Secondary Fermentation: 11 days @72F	