BREWSHEET v3.3 (2012-03-18)

user input
calculated

Brew			
Name:	Blonde Soubrette		
Brew Date:	2012 August 17	Collected (gal):	5.50
Rack Date:		Racked (gal):	
Keg/Bottle Date:	2012 November 3	Kegged/Bottled (gal):	5.00
Estimated		**Actual**	
ABV (%):	5.5%	ABV (%):	5.0%
OG (SG):	1.045	OG (SG):	1.046
FG (SG):	1.003	FG (SG):	1.008
IBU:	21.0	IBU:	20.8
SRM:	5.0	SRM:	5.0
IBU/Gravity Ratio:	0.47	IBU/Gravity Ratio:	0.45

Grain	Pounds	Potential	SG Share	Color	% Bill
Northwestern Pale Ale malt	8.36	1.036	0.038	2.8	80.69%
Munich Malt 10L	0.50	1.035	0.002	10.0	4.83%
Vienna Malt	1.00	1.036	0.005	3.5	9.65%
Rice hulls	0.50	1.000	0.000	0.0	4.83%

Hop	Type	Ounces	Boil Time	Alpha %	IBU	% Bill
Cascade	P	0.75	60	6.4%	15.8	60.00%
Cascade	P	0.50	15	6.4%	5.2	40.00%

Design Notes

Build a larger starter (such as for lagers) and give it an entire week on the stir plate.
Be sure to aerate well so that the Brett can produce acetic acid and sour the beer a bit.
No aeration with this yeast tends to produce fruity flavors and aromas without the souring.

Batch Variables and Calculations	
Batch Size (gal):	5.50
Grain Temperature (F):	82
Total Grain Weight (lbs):	10.36
Mash	
Mash Time (min):	75
Desired Mash Temperature (F):	152
Strike Water (gal):	5.28
Strike Temperature (F):	166
Mash Ratio (qts/lb):	2.04
Grain Absorption (gal):	1.30
Mash Volume (gal):	6.11
Mash-out Temperature (F):	170
Estimated First Runnings (gal):	3.84
First Runnings (gal):	3.95
First Runnings Gravity (Brix):	13.70
First Runnings Gravity (SG):	1.053
Sparge	
Desired Sparge Temperature (F):	170
Sparge Water (gal):	3.37
Sparge Water Temperature (F):	174
Estimated Second Runnings (gal):	3.84
Second Runnings (gal):	3.74
Second Runnings Gravity (Brix):	4.95
Second Runnings Gravity (SG):	1.019
Estimated Preboil Volume (gal):	7.69
Estimated Preboil Gravity (Brix):	9.44
Preboil Volume (gal):	7.69
Preboil Gravity (Brix):	9.55
Preboil Gravity (SG):	1.037
Extraction Efficiency (%):	80%
Boil	
Boil Time (min):	60
Estimated Evaporation Loss (gal):	1.34
Hop Absorption (gal):	0.03
Volume Left in Kettle (gal):	0.00
Actual Evaporation Rate (gal/hr):	1.35
Actual Evaporation Loss (gal):	1.35
Original Gravity (Brix):	11.93
Batch Size Efficiency (%):	72%
Actual Efficiency (%):	72%
Fermentation	
Primary Fermentation (days):	28
Primary Fermentation Temperature (F):	75
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):	1.010
Temperature of Reading (F):	39
Corrected SG:	1.008
Target Fermentation for Diacetyl Rest (%):	
Target Gravity for Diacetyl Rest (SG):	
Calories per Pint:	152
12 oz. Bottles Required:	51
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):	1.34
Leaf Hop Absorption Ratio (qts/oz):	0.20
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:	White Labs WLP644 (Brettanomyces Bruxe
Type:	Brettanomyces Bruxellensis Trois
Attenuation (%):	85-100%
Actual Attenuation (%):	82%
Fermentation Temp (F):	70-85F
Flocculation:	medium-high

Required Amounts	
Cell Count (billions):	349
Vials (White Labs/Wyeast):	4.7
Dry Yeast (g):	17.5
Yeast Starter/Slurry	
Vials (White Labs/Wyeast):	1
Date Yeast Produced:	2012 July 8
Yeast Viability (%):	74%
Yeast Growth Rate:	4.73
Yeast Innoculation Rate (million/ml):	18.81
Starter Volume Required (ml);	3921
DME Required (oz):	12.74
Yeast slurry concentration (billion/ml):	2.5
Non-yeast Percentage (%):	20%
Yeast Slurry Required (ml):	212

User Variables	

Batch Scaling				
Desired OG:	1.045	Total Weight (lbs):		9.84
Batch Size (gal):	5.50	Total Bill:		100.00%
Brewhouse Efficiency (%):	70%			
Grain	**Pounds**	**Potential**	**Color**	**% Bill**
Northwestern Pale Ale malt	8.36	1.036	2.8	85.00%
Munich Malt 10L	0.49	1.035	10.0	5.00%
Vienna Malt	0.98	1.036	3.5	10.00%

Poundage		
Goal (lbs):	8.36	
Amount (lbs | oz.f_oz):	1	13.74
Amount (lbs | oz.f_oz):	1	12.25
Amount (lbs | oz.f_oz):	1	10.88
Amount (lbs | oz.f_oz):	1	8.20
Amount (lbs | oz.f_oz):	1	8.69
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):		
Amount (lbs | oz.f_oz):		
Needed (lbs | oz.f_oz):	0	0.00

Hydrometer Correction		
SG:	1.008	
Temperature (F):	75	
Corrected SG:	1.009	

Gravity Calculator			
Brix:	11.39	11.93	
Specific Gravity:	1.044	1.046	
Degrees Plato:	10.96	11.46	

Brix Ethanol Correction	
Original Brix:	
Current Brix:	
SG:	

Brewing Notes

8/8: Made a 3000mL starter.
8/11: Cold crashed starter.
8/17: Aerated more than usual (~60 sec).
Starter cake mixed with spent wort pretty easily, so I couldn't decant it all; pitched ~0.25 gal.
8/28: 1.015 SG (4.1% ABV, 67% attenuation); great funky aroma; nice flavor with crisp dryness that is lager-is
A lot of yeast still in suspension; check in a week to see if rousing is necessary.
9/4: 1.012 SG (4.5% ABV, 74% attenuation); orange and citrus aroma with hints of hay.
Light flavor, slightly funky barnyard flair with hints of citrus; nice bitterness; slightly puckery.
A lot of yeast still in suspension; check in about a week to see if rousing is necessary.
9/11: aroma slightly citrus and banana, yeasty; flavor is dry, a bit puckery, light, slight banana, citrus.
Bitterness at the forefront in the aftertaste.
1.009 SG (4.9% ABV, 81% attenuation)
Check again in a few days to see if rousing is necessary.
9/17: 1.008 SG (5.0% ABV, 82% attenuation).
Aroma of bananas, slight citrus and hay, sweet.
Quite dry; smooth flavor with light bitterness, citrus, hay, pucker; bitterness in the aftertaste.
10/7: 1.008 SG (5.0% ABV, 82% attenuation).
Nice pellicle with vivid white streaks; almost looks like a layer of congealed fat on top.
Aroma is much funkier with some serious tart notes? Citrus is still present.
Flavor is very tart with citrus (pineapple, orange, and mango); smooth bitterness.
This would be a great summer brew; quite thirst quenching!
Will let age another week and check again.
10/18: 1.008 SG (5.0% ABV, 82% attenuation).
Aroma is mostly barnyard and citrus (pineapple, peach).
Flavor is citrus with serious tartness like a sweet tart.
It's time to cold crash this sucker!
10/22: cold crashed.
11/3: kegged.
Senses muted (bronchitis), but it's totally tart! Get some citrus, but nothing else today.
Well, after a bit, I get a ton of fruit, especially citrus; mostly pineapple and mango and a little orange.
Tart comes through in aroma also. Big time!
Seriously tart flavor with citrus notes; not bitter; very dry.
11/6: now carbonated; aroma is funky and quite barnyard mixed with citrus.
Notes of hay and goat mixed with citrus (pineapple, mango, orange, lemon).
Immediate tart (almost sour) notes; followed by citrus and acid that lingers for a bit.
Finish is wild funk and barnyard that's crisp and dry.
This is really funky and tart, bordering on sour; it's a bit overpowering; maybe try backsweetening or adding fruit.
9/21/13: dumped; needed the keg, plus it was still way too tart and funky.