

BREWSHEET v3.3 (2012-03-18)

user input  
calculated

Brew section containing Name (Voodoo Pumpkin Ale), Brew Date (2013 July 28), Rack Date (2013 August 11), Keg/Bottle Date (2013 August 19), and ABV, OG, FG, IBU, SRM, and IBU/Gravity Ratio for both Estimated and Actual values.

Grain table with columns: Grain, Pounds, Potential, SG Share, Color, % Bill. Lists ingredients like Northwestern Pale Ale malt, Caramel/Crystal 60L, Munich Malt 10L, Victory Malt, Belgian aromatic malt, Belgian Special 'B', and Chocolate Malt.

Hop table with columns: Hop, Type, Ounces, Boil Time, Alpha %, IBU, % Bill. Lists Chinook, Cascade, and Cascade hops.

Boil section containing Boil Time (60 min), Estimated Evaporation Loss (1.34 gal), Hop Absorption (1.08 gal), Volume Left in Kettle (0.00 gal), Actual Evaporation Rate (0.86 gal/hr), Original Gravity (14.22), and Batch Size Efficiency (70%).

Fermentation section containing Primary Fermentation (14 days), Secondary Fermentation (7 days), and Tertiary Fermentation (0 days), along with temperatures and SG readings.

Design Notes section detailing adjustments like adding 1 gal hop absorption, using 9.0625# canned pumpkin, and spice additions of cinnamon, nutmeg, and ground cloves.

Carbonation section containing Bottling Temperature (F), Volumes of CO2, Priming Sugar (oz), DME (oz), and Forced Carbonation (lbs).

Batch Variables and Calculations section containing Batch Size (11.00 gal), Grain Temperature (78), Total Grain Weight (24.50 lbs), Mash Time (60 min), and Mash/Lauter Tun Dead-space (10.43 gal).

Mash section containing Mash Temperature (154 F), Mash Ratio (1.70 qts/lb), Grain Absorption (3.06 gal), Mash Volume (12.39 gal), and Estimated First Runnings (7.23 gal).

Sparge section containing Desired Sparge Temperature (168 F), Sparge Water (6.76 gal), Sparge Water Temperature (172 F), and Second Runnings Gravity (6.90).

Boil section containing Boil Time (60 min), Estimated Evaporation Loss (1.34 gal), Hop Absorption (1.08 gal), Volume Left in Kettle (0.00 gal), Actual Evaporation Rate (0.86 gal/hr), Original Gravity (14.22), and Batch Size Efficiency (70%).

Fermentation section containing Primary Fermentation (14 days), Secondary Fermentation (7 days), and Tertiary Fermentation (0 days), along with temperatures and SG readings.

Carbonation section containing Bottling Temperature (F), Volumes of CO2, Priming Sugar (oz), DME (oz), and Forced Carbonation (lbs).

System Variables section containing Brew-house Efficiency (70%), Volume in Hoses (0.22 gal), Volume in Wort Chiller (0.19 gal), Volume in HERMS Coil (0.25 gal), Mash/Lauter Tun Dead-space (10.43 gal), Strike to Sparge Volume Ratio (50%), Trub Loss (0.16 gal), FWH IBU Factor (10%), Strike Temperature Factor (7), Sparge Temperature Factor (4), Estimated Evaporation Rate (1.34 gal/hr), Leaf Hop Absorption Ratio (0.20), Pellet Hop Absorption Ratio (0.10), Cooling Losses (4%), and Hydrometer Correction (-0.001).

BJCP Style Guidelines section containing Style (Specialty Beer), Code (23A), OG, FG, IBU, SRM, ABV, and CO2 (2.2-2.5).

Yeast Strain section containing Yeast Strain (Danstar American West Coast (Dry Ale)), Type (Dry Ale), Attenuation (70-78%), Actual Attenuation (73%), Fermentation Temp (60-70F), and Flocculation (high).

Required Amounts section containing Cell Count (424 billions), Vials (White Labs/Wyeast), and Dry Yeast (21.3 g).

Yeast Starter/Slurry section containing Vials (White Labs/Wyeast), Date Yeast Produced, Yeast Viability, Yeast Growth Rate, Yeast Inoculation Rate (1.21 million/ml), Starter Volume Required (14.50 ml), DME Required (2.5 oz), Yeast slurry concentration (2.5 billion/ml), Non-yeast Percentage (20%), and Yeast Slurry Required (20 ml).

User Variables section for customizing brew parameters.

Batch Scaling section containing Desired OG (1.055), Total Weight (24.33 lbs), Batch Size (11.00 gal), Total Bill (100.00%), and a table for Grain scaling with columns: Grain, Pounds, Potential, Color, % Bill.

Poundage section containing Goal (16.75 lbs) and a table for Amount (lbs) and Vials for various components like White Labs/Wyeast, Date Yeast Produced, Yeast Viability, Yeast Growth Rate, Yeast Inoculation Rate, Starter Volume Required, DME Required, Yeast slurry concentration, Non-yeast Percentage, and Yeast Slurry Required.

Hydrometer Correction section containing SG, Temperature (78 F), and Corrected SG (1.055).

Gravity Calculator section containing Brix (14.00), Specific Gravity (1.054), and Degrees Plato (13.34).

Brix Ethanol Correction section containing Original Brix, Current Brix, and SG.

Brewing Notes section containing detailed instructions: Took 1.9 gal of second runnings and boiled concurrently with main boil; 30 min hops and spice additions were delayed slightly; But with a -10 min adjustment to account for whirlpool; 0 min spices added at end of whirlpool; Let wort cool to ~61F before pitching yeast; Pronounced cinnamon aroma with subdued clove and barely noticeable nutmeg; Pumpkin was actually baked at 225F; The wort aroma seems to be better than in previous years; 8/4: Needed fermenter space so move to ambient temps (~77F); 8/11: racked and crash cooled (~1 week before kegging); Batch 1: 1.015 SG; Batch 2: exactly the same as the first batch; 8/19: kegged; Batch 1: 1.015 SG; Batch 2: exactly the same as the first batch.