

BREWSHEET v3.4 (2014-12-14)

user input
calculated

Brew				
Name: Lambic Batch 1 (Ryan)				
Brew Date:	2015 November 23	Collected (gal):		21.00
Rack Date:		Racked (gal):		
Keg/Bottle Date:	2016 September 18	Kegged/Bottled (gal):		21.00
	Estimated		Actual	
ABV (%):		ABV (%):		5.6%
OG (SG):	1.053	OG (SG):		1.043
FG (SG):		FG (SG):		1.001
IBU:		IBU:		
SRM:		SRM:		
IBU/Gravity Ratio:		IBU/Gravity Ratio:		3.9

Grain	Pounds	Potential	SG Share	Color	% Bill
Pale Malt (2-Row) US	27.00	1.036	0.034	2.0	64.29%
Unmalted Raw White Wheat	15.00	1.037	0.019	2.0	35.71%

Hop	Type	Ounces	Boil Time	Alpha %	IBU	% Bill
Debittered	P	13.50	240	0.0%	0.0	100.00%

Design Notes	

Batch Variables and Calculations	
Batch Size (gal):	20.00
Grain Temperature (F):	63
Total Grain Weight (lbs):	42.00
Mash	
Mash Time (min):	60
Desired Mash Temperature (F):	113
Strike Water (gal):	17.46
Strike Temperature (F):	129
Mash Ratio (qt/lb):	1.66
Grain Absorption (gal):	5.25
Mash Volume (gal):	20.82
Mash-out Temperature (F):	170
Estimated First Runnings (gal):	12.07
First Runnings (gal):	12.78
First Runnings Gravity (Brix):	0.00
First Runnings Gravity (SG):	1.000
Sparge	
Desired Sparge Temperature (F):	170
Sparge Water (gal):	11.59
Sparge Water Temperature (F):	175
Estimated Second Runnings (gal):	12.06
Second Runnings (gal):	12.78
Second Runnings Gravity (Brix):	0.00
Second Runnings Gravity (SG):	1.000
Estimated Preboil Volume (gal):	24.13
Estimated Preboil Gravity (Brix):	0.00
Preboil Volume (gal):	25.56
Preboil Gravity (Brix):	10.00
Preboil Gravity (SG):	1.039
Extraction Efficiency (%):	65%
Boil	
Boil Time (min):	150
Estimated Evaporation Loss (gal):	2.38
Hop Absorption (gal):	0.34
Volume Left in Kettle (gal):	0.00
Actual Evaporation Rate (gal/hr):	1.11
Actual Evaporation Loss (gal):	2.76
Original Gravity (Brix):	11.20
Batch Size Efficiency (%):	57%
Actual Efficiency (%):	60%
Fermentation	
Primary Fermentation (days):	
Primary Fermentation Temperature (F):	
Gravity After Primary Fermentation (SG):	
Temperature of Reading (F):	
Corrected SG:	
Secondary Fermentation (days):	
Secondary Fermentation Temperature (F):	
Gravity After Secondary Fermentation (SG):	
Temperature of Reading (F):	
Corrected SG:	
Tertiary Fermentation (days):	
Tertiary Fermentation Temperature (F):	
Final Gravity (SG):	1.000
Temperature of Reading (F):	76
Corrected SG:	1.001
Target Fermentation for Diacetyl Rest (%):	
Target Gravity for Diacetyl Rest (SG):	
Calories per Pint:	138
12 oz. Bottles Required:	213
Carbonation	
Bottling Temperature (F):	
Volumes of CO2:	3.55
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):	10
Sparge Temperature Factor (F):	5
Estimated Evaporation Rate (gal/hr):	0.95
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:	Fruit Lambic
Code:	17F
OG:	1.040-1.060
FG:	1.000-1.010
IBU:	2.0-10.0
SRM:	3.0-7.0
ABV:	5.0-7.0%
CO2:	2.6-4.5

Yeast Strain	
Yeast Strain:	White Labs WLP655 (Belgian Sour Mix)
Type:	Belgian Sour Mix
Attenuation (%):	
Actual Attenuation (%):	98%
Fermentation Temp (F):	
Flocculation:	

Required Amounts	
Cell Count (billions):	1,492
Vials (White Labs/Wyeast):	
Dry Yeast (g):	74.7

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:		Total Weight (lbs):		
Batch Size (gal):		Total Bill:		
Brewhouse Efficiency (%):				
Grain	Pounds	Potential	Color	% Bill

Poundage			
Goal (lbs):	15.00		
Amount (lbs oz_f_oz):	3	12.35	
Amount (lbs oz_f_oz):	3	11.72	
Amount (lbs oz_f_oz):		15.38	
Amount (lbs oz_f_oz):	4	0.16	
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):	2	8.39	

Hydrometer Correction	
SG:	
Temperature (F):	
Corrected SG:	

Gravity Calculator	
Brix:	
Specific Gravity:	
Degrees Plato:	

Brix Ethanol Correction	
Original Brix:	
Current Brix:	
SG:	

Brewing Notes	
See turbid mash notes in separate document.	
Decided on a 120 min boil to increase vol (so long as OG was ~1.045); ended up begin 150 min due to collection time of barrel into carboys.	