

BREWSHEET v3.4 (2014-12-14)

user input  
calculated

Brew				
Lambic Batch 2 (Ryan)				
Name:	2015 November 24	Collected (gal):		13.00
Brew Date:		Racked (gal):		
Rack Date:	2016 September 18	Kegged/Bottled (gal):		11.00
Keg/Bottle Date:				
Estimated		Actual		
ABV (%):		ABV (%):		5.8%
OG (SG):	1.053	OG (SG):		1.045
FG (SG):		FG (SG):		1.001
IBU:		IBU:		
SRM:	3.9	SRM:		3.6
IBU/Gravity Ratio:		IBU/Gravity Ratio:		

Grain	Pounds	Potential	SG Share	Color	% Bill
Pale Malt (2-Row) US	20.00	1.036	0.034	2.0	64.52%
Unmalted Raw White Wheat	11.00	1.037	0.019	2.0	35.48%

Hop	Type	Ounces	Boil Time	Alpha %	IBU	% Bill
Debittered	P	10.00	240	0.0%	0.0	100.00%

Design Notes	

Batch Variables and Calculations	
Batch Size (gal):	15.00
Grain Temperature (F):	63
Total Grain Weight (lbs):	31.00
Mash	
Mash Time (min):	60
Desired Mash Temperature (F):	113
Strike Water (gal):	13.62
Strike Temperature (F):	129
Mash Ratio (qt/lb):	1.76
Grain Absorption (gal):	3.88
Mash Volume (gal):	16.10
Mash-out Temperature (F):	170
Estimated First Runnings (gal):	9.60
First Runnings (gal):	9.64
First Runnings Gravity (Brix):	0.00
First Runnings Gravity (SG):	1.000
Sparge	
Desired Sparge Temperature (F):	170
Sparge Water (gal):	9.13
Sparge Water Temperature (F):	175
Estimated Second Runnings (gal):	9.60
Second Runnings (gal):	9.65
Second Runnings Gravity (Brix):	0.00
Second Runnings Gravity (SG):	1.000
Estimated Preboil Volume (gal):	19.21
Estimated Preboil Gravity (Brix):	0.00
Preboil Volume (gal):	19.29
Preboil Gravity (Brix):	10.40
Preboil Gravity (SG):	1.040
Extraction Efficiency (%):	69%
Boil	
Boil Time (min):	150
Estimated Evaporation Loss (gal):	2.75
Hop Absorption (gal):	0.25
Volume Left in Kettle (gal):	4.00
Actual Evaporation Rate (gal/hr):	0.37
Actual Evaporation Loss (gal):	0.92
Original Gravity (Brix):	11.65
Batch Size Efficiency (%):	60%
Actual Efficiency (%):	68%
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:	144
12 oz. Bottles Required:	112
Carbonation	
Bottling Temperature (F):	
Volumes of CO <sub>2</sub> :	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):	1.10
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%
CO <sub>2</sub> :	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):	1.102
Vials (White Labs/Wyeast):	
Dry Yeast (g):	55.2

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):	10.00	
Amount (lbs   oz_f_oz):	2	9.98
Amount (lbs   oz_f_oz):	2	11.92
Amount (lbs   oz_f_oz):	2	13.08
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):	1	13.02

Hydrometer Correction	
SG:	1.046
Temperature (F):	60
Corrected SG:	1.045

Gravity Calculator		
Brix:	11.40	11.65
Specific Gravity:	1.044	1.045
Degrees Plato:	10.97	11.20

Brix Ethanol Correction	
Original Brix:	
Current Brix:	
SG:	

Brewing Notes	
See turbid mash notes in separate document. Decided to match yesterday's boil time of 150 min.	