

BREWSHEET v3.4 (2014-12-14)

user input  
calculated

Table with Brew section: Name (Clorona), Brew Date (2016 March 5), Rack Date (2016 March 29), and ABV/OG/FG/IBU/SRM/Gravity Ratio details.

Table with Grain section: Lists Pale Malt (2-Row US), Carapils/Dextrine, and Corn sugar (dextrose) with Pounds, Potential, SG Share, Color, and % Bill.

Table with Hop section: Lists Perle (GR), Hallertauer (GR) with Type, Ounces, Boil Time, Alpha %, IBU, and % Bill.

Table with Design Notes section: Contains instructions for wort preparation, fermentation, and carbonation.

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Table with Batch Variables and Calculations section: Includes Batch Size (11.00), Grain Temperature (68), Total Grain Weight (12.85), Mash Time (60), and First Runnings Gravity (1.040).

Table with Sparge section: Lists Sparge Water (6.25), Sparge Water Temperature (172), Estimated Second Runnings (6.72), and Second Runnings Gravity (1.014).

Table with Boil section: Includes Boil Time (60), Estimated Evaporation Loss (1.29), Volume Left in Kettle (0.00), and Actual Evaporation Rate (1.35).

Table with Fermentation section: Lists Primary Fermentation (14 days), Secondary Fermentation (2 days), and Tertiary Fermentation (32 days).

Table with Carbonation section: Includes Botting Temperature (F), Volumes of CO2, Priming Sugar (oz), DME (oz), and Forced Carbonation (lbs).

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Table with System Variables section: Lists Brewhouse Efficiency (70%), Volume in Hoses (0.22), Volume in Wort Chiller (0.19), Volume in HERMS Coil (0.25), Mash/Lauter Tun DeadSpace (0.14), Strike to Sparge Volume Ratio (50%), Trub Loss (0.16), FWH IBU Factor (10%), Strike Temperature Factor (7), Sparge Temperature Factor (4), Estimated Evaporation Rate (1.29), Mash-out Temperature (0.40), Pellet Hop Absorption Ratio (0.10), Cooling Losses (4%), and Hydrometer Correction (0.001).

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Table with BJCP Style Guidelines section: Lists Style (Lite American Lager), Code (1A), OG (1.028-1.040), FG (0.998-1.008), IBU (8.0-12.0), SRM (2.0-3.0), ABV (2.8-4.2%), and CO2 (2.5-2.7).

Table with Yeast Strain section: Lists Yeast Strain (White Labs WLP940 (Mexican Lager)), Type (Mexican Lager), Attenuation (%), Actual Attenuation (%), Fermentation Temp (F), and Flocculation (medium).

Table with Required Amounts section: Lists Cell Count (635), Vials (White Labs/Yeast) (84.2), Dry Yeast (31.8), and Yeast Starter/Slurry (2).

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Table with Batch Scaling section: Lists Desired OG, Batch Size (gal), Brewhouse Efficiency (%), Grain, Pounds, Potential, Color, and % Bill.

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Table with Pounds section: Lists Goal (lbs), Amount (lbs | oz f\_oz), and Needed (lbs | oz f\_oz).

Table with Hydrometer Correction section: Lists SG, Temperature (F), Corrected SG, Gravity Calculator (Brix, Specific Gravity, Degrees Plato), and Brix Ethanol Correction.

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Brewing Notes

2/25: made 10L starter as specified at left.
3/18: temp up to 57F in AM; 62F in PM.
3/19: temp up to 64F in AM; plan is to do diacetyl rest for ~48 hrs.
3/29: batch 1 is 1.005 FG (4.8% ABV); great clean aroma and flavor with a beautiful finish.
Malty with corn.
Batch 2 is exactly the same in all ways.