BREWSHEET v3.4 (2014-12-14)

user input
calculated

Brew			
Name:	Crawfish Boil Blonde		
Brew Date:	2017 May 7	Collected (gal):	10.50
Rack Date:		Racked (gal):	
Keg/Bottle Date:	2017 May 21	Kegged/Bottled (gal):	10.00
Estimated		**Actual**	
ABV (%):	3.5%	ABV (%):	3.6%
OG (SG):	1.033	OG (SG):	1.035
FG (SG):	1.007	FG (SG):	1.008
IBU:	25.5	IBU:	26.2
SRM:	3.7	SRM:	3.9
IBU/Gravity Ratio:	0.77	IBU/Gravity Ratio:	0.74

Grain	Pounds	Potential	SG Share	Color	% Bill
Pale Malt (2-Row) US	13.42	1.036	0.031	2.0	92.94%
Munich Malt 10L	0.51	1.035	0.001	10.0	3.53%
Caramel/Crystal 20L	0.51	1.035	0.001	20.0	3.53%

Hop	Type	Ounces	Boil Time	Alpha %	IBU	% Bill
Simcoe	P	0.50	15	13.0%	5.9	7.69%
Citra	L	0.50	15	12.9%	5.1	7.69%
Simcoe	P	0.50	10	13.0%	4.3	7.69%
Citra	L	0.50	10	12.9%	3.7	7.69%
Simcoe	P	0.50	5	13.0%	2.4	7.69%
Citra	L	1.00	5	12.9%	4.1	15.38%
Simcoe	P	1.00	0	13.0%	0.0	15.38%
Citra	L	2.00	0	12.9%	0.0	30.77%

Design Notes

Batch Variables and Calculations	
Batch Size (gal):	11.00
Grain Temperature (F):	75
Total Grain Weight (lbs):	14.44
Mash	
Mash Time (min):	60
Desired Mash Temperature (F):	148
Strike Water (gal):	8.85
Strike Temperature (F):	161
Mash Ratio (qts/lb):	2.45
Grain Absorption (gal):	1.81
Mash Volume (gal):	10.00
Mash-out Temperature (F):	168
Estimated First Runnings (gal):	6.90
First Runnings (gal):	6.95
First Runnings Gravity (Brix):	11.40
First Runnings Gravity (SG):	1.044
Sparge	
Desired Sparge Temperature (F):	168
Sparge Water (gal):	6.43
Sparge Water Temperature (F):	172
Estimated Second Runnings (gal):	6.90
Second Runnings (gal):	6.85
Second Runnings Gravity (Brix):	4.00
Second Runnings Gravity (SG):	1.016
Estimated Preboil Volume (gal):	13.80
Estimated Preboil Gravity (Brix):	7.73
Preboil Volume (gal):	13.80
Preboil Gravity (Brix):	7.90
Preboil Gravity (SG):	1.031
Extraction Efficiency (%):	82%
Boil	
Boil Time (min):	60
Estimated Evaporation Loss (gal):	1.29
Hop Absorption (gal):	0.46
Volume Left in Kettle (gal):	0.00
Actual Evaporation Rate (gal/hr):	1.82
Actual Evaporation Loss (gal):	1.82
Original Gravity (Brix):	9.12
Batch Size Efficiency (%):	75%
Actual Efficiency (%):	72%
Fermentation	
Primary Fermentation (days):	14
Primary Fermentation Temperature (F):	62
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):	1.008
Temperature of Reading (F):	40
Corrected SG:	1.008
Target Fermentation for Diacetyl Rest (%):	
Target Gravity for Diacetyl Rest (SG):	
Calories per Pint:	116
12 oz. Bottles Required:	102
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):	1.29
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:	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:	Danstar Nottingham (Dry Ale)
Type:	Dry Ale
Attenuation (%):	75-85%
Actual Attenuation (%):	78%
Fermentation Temp (F):	57-70F
Flocculation:	high

Required Amounts	
Cell Count (billions):	259
Vials (White Labs/Wyeast):	
Dry Yeast (g):	13.0
Yeast Starter/Slurry	
Vials (White Labs/Wyeast):	
Date Yeast Produced:	
Yeast Viability (%):	
Yeast Growth Rate:	
Yeast Innoculation 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:	1.033	Total Weight (lbs):		14.43
Batch Size (gal):	11.00	Total Bill:		100.00%
Brewhouse Efficiency (%):	70%			
Grain	**Pounds**	**Potential**	**Color**	**% Bill**
Pale Malt (2-Row) US	13.42	1.036	2.0	93.00%
Munich Malt 10L	0.51	1.035	10.0	3.50%
Caramel/Crystal 20L	0.51	1.035	20.0	3.50%

Poundage		
Goal (lbs):	0.51	
Amount (lbs | oz.f_oz):		
Amount (lbs | oz.f_oz):		
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Amount (lbs | oz.f_oz):		
Amount (lbs | oz.f_oz):		
Needed (lbs | oz.f_oz):	0	8.16

Hydrometer Correction		
SG:	1.033	
Temperature (F):	71	
Corrected SG:	1.035	

Gravity Calculator			
Brix:		9.12	
Specific Gravity:		1.035	
Degrees Plato:		8.85	

Brix Ethanol Correction	
Original Brix:	
Current Brix:	
SG:	

Brewing Notes

5/18: sampled; incredible citrus aroma; light and crisp; flavor is light and citrusy; low bitterness; great aftertaste!
5/21: kegged; batch 1: 1.009@40 = 1.009 FG (3.4% ABV)
Batch 2: 1.0065@40 = 1.007 FG (3.8% ABV)
Average: 1.008 FG (3.6% ABV)
Aroma is wonderful citrus, light, clean, crisp, slightly grainy
Flavor is similar; dry; perfect thirst quencher; low bitterness; great aftertaste.