

BREWSHEET v3.4 (2014-12-14)

user input
calculated

Brew			
Name:	Citrus Twist		
Brew Date:	2018 March 11	Collected (gal):	10.75
Rack Date:		Racked (gal):	
Keg/Bottle Date:		Kegged/Bottled (gal):	
	Estimated		Actual
ABV (%):	4.1%	ABV (%):	4.9%
OG (SG):	1.039	OG (SG):	1.044
FG (SG):	1.006	FG (SG):	1.006
IBU:	24.6	IBU:	24.1
SRM:	3.5	SRM:	5.4
IBU/Gravity Ratio:	0.63	IBU/Gravity Ratio:	0.55

Grain	Pounds	Potential	SG Share	Color	% Bill
Pale Malt (2-Row) US	15.00	1.036	0.034	2.0	88.24%
Caramel/Crystal 20L	1.00	1.035	0.002	20.0	5.88%
Melanoidin	1.00	1.037	0.002	20.0	5.88%

Hop	Type	Ounces	Boil Time	Alpha %	IBU	% Bill
Summit	P	0.25	60	15.9%	8.9	8.25%
Citra	L	0.25	60	12.9%	4.9	6.25%
Summit	P	0.75	10	15.9%	7.5	18.75%
Citra	L	0.75	10	12.9%	5.3	18.75%
Summit	P	1.00	0	15.9%	0.0	25.00%
Citra	L	1.00	0	12.9%	0.0	25.00%

Design Notes	

Batch Variables and Calculations	
Batch Size (gal):	11.00
Grain Temperature (F):	69
Total Grain Weight (lbs):	17.00
	Mash
Mash Time (min):	60
Desired Mash Temperature (F):	152
Strike Water (gal):	9.16
Strike Temperature (F):	167
Mash Ratio (qts/lb):	2.16
Grain Absorption (gal):	2.13
Mash Volume (gal):	10.52
Mash-out Temperature (F):	168
Estimated First Runnings (gal):	6.89
First Runnings (gal):	7.05
First Runnings Gravity (Brix):	13.50
First Runnings Gravity (SG):	1.052
	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):	6.74
Second Runnings Gravity (Brix):	5.80
Second Runnings Gravity (SG):	1.023
Estimated Preboil Volume (gal):	13.79
Estimated Preboil Gravity (Brix):	9.74
Preboil Volume (gal):	13.79
Preboil Gravity (Brix):	9.40
Preboil Gravity (SG):	1.036
Extraction Efficiency (%):	82%
	Boil
Boil Time (min):	60
Estimated Evaporation Loss (gal):	1.50
Hop Absorption (gal):	0.25
Volume Left in Kettle (gal):	0.00
Actual Evaporation Rate (gal/hr):	1.76
Actual Evaporation Loss (gal):	1.76
Original Gravity (Brix):	11.29
Batch Size Efficiency (%):	79%
Actual Efficiency (%):	77%
	Fermentation
Primary Fermentation (days):	14
Primary Fermentation Temperature (F):	64
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):	1.006
Temperature of Reading (F):	42
Corrected SG:	1.006
Target Fermentation for Diacetyl Rest (%):	
Target Gravity for Diacetyl Rest (SG):	
Calories per Pint:	142
12 oz. Bottles Required:	
	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%
Trib Loss (gal):	0.16
FWH IBU Factor (%):	10%
Strike Temperature Factor (F):	7
Sparge Temperature Factor (F):	4
Estimated Evaporation Rate (gal/hr):	1.50
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 (%):	86%
Fermentation Temp (F):	57-70F
Flocculation:	high

Required Amounts	
Cell Count (billions):	303
Vials (White Labs/Wyeast):	
Dry Yeast (g):	15.2

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:	1.040	Total Weight (lbs):	17.46
Batch Size (gal):	11.00	Total Bill:	100.00%
Brewhouse Efficiency (%):	70%		

Grain	Pounds	Potential	Color	% Bill
Pale Malt (2-Row) US	15.71	1.036	2.0	90.00%
Caramel/Crystal 20L	0.87	1.035	20.0	5.00%
Melanoidin	0.87	1.037	20.0	5.00%

Poundage	
Goal (lbs):	
Amount (lbs oz_f_oz):	
Vials (White Labs/Wyeast):	
Amount (lbs oz_f_oz):	
Dry Yeast (g):	
Amount (lbs oz_f_oz):	
Date Yeast Produced:	
Amount (lbs oz_f_oz):	
Yeast Viability (%):	
Amount (lbs oz_f_oz):	
Yeast Growth Rate:	
Amount (lbs oz_f_oz):	
Yeast Inoculation Rate (million/ml):	
Amount (lbs oz_f_oz):	
Starter Volume Required (ml):	
Amount (lbs oz_f_oz):	
DME Required (oz):	
Amount (lbs oz_f_oz):	
Yeast slurry concentration (billion/ml):	
Amount (lbs oz_f_oz):	
Non-yeast Percentage (%):	
Amount (lbs oz_f_oz):	
Needed (lbs oz_f_oz):	

Hydrometer Correction	
SG:	1.043
Temperature (F):	61
Corrected SG:	1.044

Gravity Calculator		
Brix:	11.00	11.29
Specific Gravity:	1.043	1.044
Degrees Plato:	10.60	10.87

Brix Ethanol Correction	
Original Brix:	
Current Brix:	
SG:	

Brewing Notes	
4/2: kegged.	
Batches are both exactly the same; aroma is light citrus; flavor is similar, nice and dry; bitterness is light and clean; finish is dry and pleasant.	