BREWSHEET v2.0 (2010-06-17)

Batch			
Brew Name:	Cabane à Sucre Nut Brown Ale		
Bottle Top Code:		Calories per Pint:	195
Estimated OG:	1.057	Actual OG:	1.058
Estimated FG:	1.016	Actual FG:	1.019
Estimated IBU:	30	Actual IBU:	28
Estimated SRM:	19	Actual SRM:	18
Brew Date:	11/13/10	Collected (gal):	10.75
Rack Date:	12/02/10	Racked (gal):	
Bottle Date:	12/02/10	Bottled (gal):	5.00

BJCP Style Guidelines	
Style:	American Brown Ale
Code:	10C
OG:	1.045-1.060
FG:	1.010-1.016
IBU:	20.0-40.0
SRM:	18.0-35.0
ABV:	4.3-6.2%
CO2:	1.5-2.5

Inventory	
Bottles:	
Gallons:	
Date Checked:	

Efficiency	
Brewhouse:	73%
Batch Size:	75%
Into Boiler:	86%
Into Fermenter:	79%

Yeast Strain	
Yeast Strain:	White Labs WLP013 (London Ale)
Type:	London Ale
Attenuation (%):	67-75%
Actual Attenuation (%):	67%
Fermentation Temp (F):	66-71F
Flocculation:	medium

Yeast Amounts	
Cell Count (billions):	433
Vials (White Labs/Wyeast):	3.7
Dry Yeast (g):	22
Starter Volume (mL):	2600
DME Required (oz)	9.10
Vials Required (w/ Starter):	2.0

ON BREW DAY

Heat 7.62 gallons of strike water to 171F
Add grain and mash at 154F for 60 minutes
Mash-out with 3.96 gallons at 210F, mix and hold for 10 minutes
Vorlauf and collect first runnings (approx. 8.39 gallons)
Add 6.2 gallons at 184F to lauter tun and sparge
Vorlauf and collect second runnings (approx. 6.2 gallons)
Boil for a total of 90 minutes with the following hop schedule:
2.5 oz. Fuggle (US) @60 minute(s)
2.5 oz. Willamette @20 minute(s)

Grain	Pounds	Potential	SG Share	Color	% Bill
Maris Otter Malt	16.00	1.038	0.040	4.0	68.27%
Caramel/Crystal 60L	2.00	1.034	0.005	60.0	8.53%
Flaked oats	2.00	1.033	0.004	2.2	8.53%
Victory Malt	2.25	1.034	0.005	25.0	9.60%
Chocolate Malt	0.50	1.028	0.001	350.0	2.13%
Maple syrup	0.69	1.030	0.001	35.0	2.93%

Brewing			
Batch Size (gal):	11.00	Estimated First Runnings (gal):	8.39
Total Grain Weight (lbs):	23.44	Desired Sparge Temperature (F):	170
Grain Temperature (F):	65	Sparge Water (gal):	6.20
Mash Ratio (qts/lb):	1.30	Sparge Water Temperature (F):	184
Mash/Lauter Deadspace (gal):	0.25	Estimated Preboil Volume (gal):	14.60
Total Water Needed (gal):	17.78	Boil Time (min):	90
Desired Mash Temperature (F):	154	Evaporation Rate (%):	13%
Strike Water (gal):	7.62	Estimated Evaporation Loss (gal):	2.85
Strike Temperature (F):	171	Trub Loss (gal):	0.75
Grain Absorption (gal):	2.93	Volume Left in Kettle (gal):	0.95
Mash-out Temperature (F):	152	Actual Evaporation Rate (%):	10%
Mash-out Water (gal):	3.96	Actual Evaporation Loss (gal):	2.25

Hop	Alpha %	Ounces	Boil Time	IBU	% Bill
Fuggle (US)	5.1%	2.50	60	18.9	50.00%
Willamette	4.8%	2.50	20	10.8	50.00%

Gravity		Collections	
Potential OG:	1.078	First Runnings (gal):	8.35
OG:	1.057	SG of First Runnings:	1.064
OG Temperature (F):	67	SG Temperature (F):	119
Corrected OG:	1.058	Corrected SG:	1.074
SG at Racking:		Second Runnings (gal):	6.35
SG Temperature (F):		SG of Second Runnings:	1.022
Corrected SG:		SG Temperature (F):	130
FG:	1.018	Corrected SG:	1.035
FG Temperature (F):	71	Estimated Preboil SG:	1.057
Corrected FG:	1.019	Preboil Volume (gal):	14.70
Potential ABV (%):	7.4%	SG of Preboil Volume:	1.042
Actual ABV (%):	5.1%	SG Temperature (F):	110
IBU to Gravity Ratio:	0.48	Corrected SG:	1.050

Diacetyl Rest		Carbonation	
Target Fermentation Completion:	75%	CO2 Volume:	2.00
Target SG for Diacetyl Rest:	1.027	Bottling Temperature (F):	
		Priming Sugar (oz):	
Fermentation		DME (oz):	
CO2 Released During Fermentation (g):	1551.10	Forced Carbonation (lbs):	

Notes

Added maple sugar (not syrup) with 15 mins left in the boil
Made a single 2600 mL starter (w/ 2 vials) and pitched evenly at high krausen
First runnings refrac = 18.5 P = 1.077 SG
Second runnings refrac = 9.1 P = 1.036 SG
Preboil refrac = 12.6 P = 1.051 SG
Collected refrac = 14.5 P = 1.059 SG
11/20: 1.020 SG (also moved to office/72F)
12/2: Wow! Awesome tasting and smelling (I even get some maple)!
Racked to keg and put in beer fridge to cool for 24 hours; then on CO2!
Seems not to be clearing in the keg, but could be because of dip tube (on the bottom).
Decent brew but not my kind of thing too often.
I'd prefer a Scottish Ale to this I think.

Extra Variables	
12 oz. Bottles Required:	51
Primary Fermentation Temp. (F):	66
Secondary Fermentation Temp (F):	66

Summary

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Cabane à Sucre Nut Brown Ale
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Batch Size: 11.00 gal (14.60 gal preboil)
Estimated OG: 1.057 SG (actual: 1.058 SG)
Estimated FG: 1.016 SG (actual: 1.019 SG)
Estimated IBUs: 30 (Tinseth; actual: 28)
Estimated Color: 19 SRM (actual: 18 SRM)
Brewhouse Efficiency: 73% (actual: 75%)
Boil Time: 90 minutes

Grains:
16.00# Maris Otter Malt (68.27%)
2.00# Caramel/Crystal 60L (8.53%)
2.00# Flaked oats (8.53%)
2.25# Victory Malt (9.60%)
0.50# Chocolate Malt (2.13%)
0.69# Maple syrup (2.93%)

Hops:
2.50 oz Fuggle (US) (5.1%) @60 min
2.50 oz Willamette (4.8%) @20 min

Yeast:
White Labs WLP013 (London Ale)

Mash/Sparge Schedule:
Single Infusion, 154F; Batch Sparge
Mash for 60 min at 154F w/ 7.62 gal of water at 171F
Mashout w/ 3.96 gal of water at 210F; hold for 10 min
Batch sparge w/ 6.20 gal of water at 184F; hold for 10 min

Fermentation Schedule:
Primary Fermentation: 19 days @66F
Secondary Fermentation: 0 days @66F
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