

BREWSHEET v2.3 (2011-02-26)

Batch			
Brew Name:	Soul Stripper IPA		
Bottle Top Code:	Calories per Pint:	190	
Estimated OG:	1.068	Actual OG:	1.057
Estimated FG:	1.014	Actual FG:	1.015
Estimated IBU:	64	Actual IBU:	66
Estimated SRM:		Actual SRM:	7
Brew Date:	07/30/11	Collected (gal):	5.00
Rack Date:	08/24/11	Racked (gal):	5.00
Bottle Date:	08/24/11	Bottled (gal):	5.00

BJCP Style Guidelines	
Style:	American IPA
Code:	14B
OG:	1.056-1.075
FG:	1.010-1.018
IBU:	40.0-70.0
SRM:	6.0-15.0
ABV:	5.5-7.5%
CO2:	1.5-2.3

Inventory	
Bottles:	
Gallons:	
Date Checked:	

Efficiency	
Brewhouse:	70%
Batch Size:	59%
Into Boiler:	72%
Into Fermenter:	63%

Yeast Strain	
Yeast Strain:	Danstar Nottingham (Dry Ale)
Type:	Dry Ale
Attenuation (%):	75-85%
Actual Attenuation (%):	73%
Fermentation Temp (F):	57-70F
Flocculation:	high

Yeast Amounts	
Cell Count (billions):	280
Vials (White Labs/Wyeast):	2.4
Dry Yeast (g):	14
Starter Volume (mL):	
DME Required (oz)	
Vials Required (w/ Starter):	

ON BREW DAY	
Heat 5.04 gallons of strike water to 168F	
Add grain and mash at 152F for 60 minutes	
Mash-out with 2.63 gallons at 210F, mix and hold for 10 minutes	
Vorlauf and collect first runnings (approx. 5.4 gallons)	
Add 3.51 gallons at 188F to lautur tun and sparge	
Vorlauf and collect second runnings (approx. 3.51 gallons)	
Boil for a total of 94 minutes with the following hop schedule:	
1.25 oz. Centennial @	64 minute(s)
1 oz. Cascade @	34 minute(s)
0.75 oz. Centennial @	34 minute(s)
2 oz. Cascade @	5 minute(s)
1 oz. Columbus @	5 minute(s)
2 oz. Cascade @	0 minute(s)
1 oz. Columbus @	0 minute(s)

Summary	
Soul Stripper IPA	
Batch Size: 6.00 gal (8.91 gal preboil)	
Estimated OG: 1.068 SG (actual: 1.057 SG)	
Estimated FG: 1.014 SG (actual: 1.015 SG)	
Estimated IBUs: 64 (Finseth; actual: 66)	
Estimated Color: 7 SRM (actual: 7 SRM)	
Brewhouse Efficiency: 70% (actual: 59%)	
Boil Time: 94 minutes	
Grains:	
13.75# Pale Malt (2-Row) US (2.0L) (85.27%)	
1.50# Caramel/Crystal 20L (20.0L) (9.30%)	
0.88# Red Wheat (1.5L) (5.43%)	

Grain	Pounds	Potential	SG Share	Color	% Bill
Pale Malt (2-Row) US	13.75	1.036	0.058	2.0	85.27%
Caramel/Crystal 20L	1.50	1.035	0.006	20.0	9.30%
Red Wheat	0.88	1.039	0.004	1.5	5.43%

Brewing		
Batch Size (gal):	6.00	Estimated First Runnings (gal): 5.40
Total Grain Weight (lbs):	16.13	Desired Sparge Temperature (F): 170
Grain Temperature (F):	82	Sparge Water (gal): 3.51
Mash Ratio (qts/lb):	1.25	Sparge Water Temperature (F): 188
Mash/Lauter Deadspace (gal):	0.25	Estimated Preboil Volume (gal): 8.91
Total Water Needed (gal):	11.18	Boil Time (min): 94
Desired Mash Temperature (F):	152	Evaporation Rate (gal/hr): 1.70
Strike Water (gal):	5.04	Estimated Evaporation Loss (gal): 2.66
Strike Temperature (F):	168	Trub Loss (gal): 0.25
Grain Absorption (gal):	2.02	Volume Left in Kettle (gal): 0.40
Mash-out Temperature (F):	152	Actual Evaporation Rate (gal/hr): 1.76
Mash-out Water (gal):	2.63	Actual Evaporation Loss (gal): 2.75

Hop	Alpha %	Ounces	Boil Time	IBU	% Bill
Centennial	8.8%	1.25	64	27.4	8.33%
Cascade	5.3%	1.00	34	10.6	6.67%
Centennial	8.8%	0.75	34	13.3	5.00%
Cascade	5.3%	2.00	5	5.2	13.33%
Columbus	14.5%	1.00	5	7.1	6.67%
Cascade	5.3%	2.00	0	0.0	13.33%
Columbus	14.5%	1.00	0	0.0	6.67%
Cascade	5.3%	4.00	dry	0.0	26.67%
Columbus	14.5%	2.00	dry	0.0	13.33%

Gravity		Collections	
Potential OG:	1.097	First Runnings (gal):	3.65
OG:	1.057	SG of First Runnings:	1.070
OG Temperature (F):	60	SG Temperature (F):	60
Corrected OG:	1.057	Corrected SG:	1.070
SG at Racking:		Second Runnings (gal):	5.25
SG Temperature (F):		SG of Second Runnings:	1.027
Corrected SG:		SG Temperature (F):	60
FG:	1.016	Corrected SG:	1.027
FG Temperature (F):	57	Estimated Preboil SG:	1.045
Corrected FG:	1.015	Preboil Volume (gal):	8.90
Potential ABV (%):	8.9%	SG of Preboil Volume:	1.047
Actual ABV (%):	5.5%	SG Temperature (F):	60
IBU to Gravity Ratio:	1.15	Corrected SG:	1.047

Diacetyl Rest		Carbonation	
Target Fermentation Completion:		CO2 Volume:	1.90
Target SG for Diacetyl Rest:		Bottling Temperature (F):	
		Priming Sugar (oz):	
		DME (oz):	
Fermentation		Forced Carbonation (lbs):	
CO2 Released During Fermentation (g):	858.11		

Notes	
Split strike/sparge 50/50: 5.85 gal each. I think a filter on the kettle dip tube is necessary. Whirlpool doesn't seem to work well; need a funnel. 8/15: dry hopped	

User Variables	
12 oz. Bottles Required:	51
Primary Fermentation Temp. (F):	66
Secondary Fermentation Temp (F):	72
FNW/IBU Factor (%):	10%
Strike Temperature Factor (F):	5
Sparge Temperature Factor (F):	4
Mash Time (min):	60
Specific Gravity (Brix):	14.7
Specific Gravity (SG):	1.057

Yeast:	
Danstar Nottingham (Dry Ale)	
Mash/Sparge Schedule:	
Single Infusion, 152F; Batch Sparge	
Mash for 60 min at 152F w/ 5.04 gal of water at 168F	
Mashout w/ 2.63 gal of water at 210F; hold for 10 min	
Batch sparge w/ 3.51 gal of water at 188F; hold for 10 min	
Fermentation Schedule:	
Primary Fermentation: 25 days @66F	
Secondary Fermentation: 0 days @72F	