# BREWSHEET v2.0 (2010-06-17)

| Batch | | | |
|---|---|---|---|
| Brew Name: | **Blimey it's Pliny!** | | |
| Bottle Top Code: | | Calories per Pint: | |
| Estimated OG: | 1.073 | Actual OG: | |
| Estimated FG: | 1.017 | Actual FG: | |
| Estimated IBU: | 174 | Actual IBU: | |
| Estimated SRM: | 8 | Actual SRM: | |
| Brew Date: | | Collected (gal): | |
| Rack Date: | | Racked (gal): | |
| Bottle Date: | | Bottled (gal): | |

| BJCP Style Guidelines | |
|---|---|
| Style: | Imperial IPA |
| Code: | 14C |
| OG: | 1.070-1.090 |
| FG: | 1.010-1.020 |
| IBU: | 60.0-120.0 |
| SRM: | 8.0-15.0 |
| ABV: | 7.5-10.0+% |
| CO2: | 1.5-2.3 |

| Inventory | |
|---|---|
| Bottles: | |
| Gallons: | |
| Date Checked: | |

| Efficiency | |
|---|---|
| Brewhouse: | 73% |
| Batch Size: | |
| Into Boiler: | |
| Into Fermenter: | |

| Yeast Strain | |
|---|---|
| Yeast Strain: | White Labs WLP001 (California Ale) |
| Type: | California Ale |
| Attenuation (%): | 73-80% |
| Actual Attenuation (%): | |
| Fermentation Temp (F): | 68-73F |
| Flocculation: | medium |

| Yeast Amounts | |
|---|---|
| Cell Count (billions): | 274 |
| Vials (White Labs/Wyeast): | 2.3 |
| Dry Yeast (g): | 14 |
| Starter Volume (mL): | 3000 |
| DME Required (oz) | 10.50 |
| Vials Required (w/ Starter): | 1.1 |

| Grain | Pounds | Potential | SG Share | Color | % Bill |
|---|---|---|---|---|---|
| Pale Malt (2-Row) US | 13.25 | 1.036 | 0.063 | 2.0 | 87.17% |
| Caramel/Crystal 60L | 0.60 | 1.034 | 0.003 | 60.0 | 3.95% |
| Carapils/Dextrine | 0.60 | 1.033 | 0.003 | 2.0 | 3.95% |
| Corn sugar (dextrose) | 0.75 | 1.040 | 0.004 | 0.0 | 4.93% |

| Brewing | | | |
|---|---|---|---|
| Batch Size (gal): | 5.50 | Estimated First Runnings (gal): | |
| Total Grain Weight (lbs): | 15.20 | Desired Sparge Temperature (F): | 170 |
| Grain Temperature (F): | | Sparge Water (gal): | |
| Mash Ratio (qts/lb): | 1.30 | Sparge Water Temperature (F): | |
| Mash/Lauter Deadspace (gal): | 0.25 | Estimated Preboil Volume (gal): | 8.06 |
| Total Water Needed (gal): | 10.21 | Boil Time (min): | 90 |
| Desired Mash Temperature (F): | 151 | Evaporation Rate (%): | 15% |
| Strike Water (gal): | 4.94 | Estimated Evaporation Loss (gal): | 1.81 |
| Strike Temperature (F): | | Trub Loss (gal): | 0.75 |
| Grain Absorption (gal): | 1.90 | Volume Left in Kettle (gal): | |
| Mash-out Temperature (F): | | Actual Evaporation Rate (%): | |
| Mash-out Water (gal): | | Actual Evaporation Loss (gal): | |

| Hop | Alpha % | Ounces | Boil Time | IBU | % Bill |
|---|---|---|---|---|---|
| Columbus | 13.2% | 3.50 | 90 | 126.8 | 28.00% |
| Columbus | 13.2% | 0.75 | 45 | 23.3 | 6.00% |
| Simcoe | 12.2% | 1.00 | 30 | 24.1 | 8.00% |
| Centennial | 9.1% | 1.00 | 0 | 0.0 | 8.00% |
| Simcoe | 12.2% | 2.50 | 0 | 0.0 | 20.00% |
| Columbus | 13.2% | 1.00 | dry 12-14 | 0.0 | 8.00% |
| Centennial | 9.1% | 1.00 | dry 12-14 | 0.0 | 8.00% |
| Simcoe | 12.2% | 1.00 | dry 12-14 | 0.0 | 8.00% |
| Columbus | 13.2% | 0.25 | dry T-5 | 0.0 | 2.00% |
| Centennial | 9.1% | 0.25 | dry T-5 | 0.0 | 2.00% |
| Simcoe | 12.2% | 0.25 | dry T-5 | 0.0 | 2.00% |

| Gravity | | Collections | |
|---|---|---|---|
| Potential OG: | 1.099 | First Runnings (gal): | |
| OG: | | SG of First Runnings: | |
| OG Temperature (F): | | SG Temperature (F): | |
| Corrected OG: | | Corrected SG: | |
| SG at Racking: | | Second Runnings (gal): | |
| SG Temperature (F): | | SG of Second Runnings: | |
| Corrected SG: | | SG Temperature (F): | |
| FG: | | Corrected SG: | |
| FG Temperature (F): | | Estimated Preboil SG: | |
| Corrected FG: | | Preboil Volume (gal): | |
| Potential ABV (%): | 9.5% | SG of Preboil Volume: | |
| Actual ABV (%): | | SG Temperature (F): | |
| IBU to Gravity Ratio: | 2.40 | Corrected SG: | |

| Diacetyl Rest | | Carbonation | |
|---|---|---|---|
| Target Fermentation Completion: | 75% | CO2 Volume: | 1.90 |
| Target SG for Diacetyl Rest: | | Bottling Temperature (F): | |
| | | Priming Sugar (oz): | |
| **Fermentation** | | DME (oz): | |
| CO2 Released During Fermentation (g): | | Forced Carbonation (lbs): | |

**ON BREW DAY**

| Notes |
|---|
| Crush crystal 60 separately and add near the end of the mash.<br>Stir in corn sugar once second runnings have been collected, prior to boil. |

| Extra Variables | |
|---|---|
| 12 oz. Bottles Required: | |

**Summary**

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Blimey it's Pliny!
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Batch Size: 5.50 gal (8.06 gal preboil)
Estimated OG: 1.073 SG
Estimated FG: 1.017 SG
Estimated IBUs: 174 (Tinseth)
Estimated Color: 8 SRM
Brewhouse Efficiency: 73%
Boil Time: 90 minutes

Grains:
13.25# Pale Malt (2-Row) US (87.17%)
0.60# Caramel/Crystal 60L (3.95%)
0.60# Carapils/Dextrine (3.95%)
0.75# Corn sugar (dextrose) (4.93%)

Hops:
3.50 oz Columbus (13.2%) @90 min
0.75 oz Columbus (13.2%) @45 min
1.00 oz Simcoe (12.2%) @30 min
1.00 oz Centennial (9.1%) @0 min
2.50 oz Simcoe (12.2%) @0 min
1.00 oz Columbus (13.2%) @dry 12-14 min
1.00 oz Centennial (9.1%) @dry 12-14 min
1.00 oz Simcoe (12.2%) @dry 12-14 min
0.25 oz Columbus (13.2%) @dry T-5 min
0.25 oz Centennial (9.1%) @dry T-5 min
0.25 oz Simcoe (12.2%) @dry T-5 min

Yeast:
White Labs WLP001 (California Ale) (California Ale)

Mash/Sparge Schedule:
Single Infusion, 151F; Batch Sparge
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