

BREWSHEET v2.0 (2010-06-17)

Batch	
Brew Name:	Clorona v2.0
Bottle Top Code:	Calories per Pint:
Estimated OG:	1.045 Actual OG:
Estimated FG:	1.012 Actual FG:
Estimated IBU:	21 Actual IBU:
Estimated SRM:	3 Actual SRM:
Brew Date:	Collected (gal):
Rack Date:	Racked (gal):
Bottle Date:	Bottled (gal):

BJCP Style Guidelines	
Style:	Classic American Pilsner
Code:	2C
OG:	1.044-1.060
FG:	1.010-1.015
IBU:	25.0-40.0
SRM:	3.0-6.0
ABV:	4.4-5.2%
CO2:	2.3-2.5

Inventory	
Bottles:	
Gallons:	
Date Checked:	

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

Yeast Strain	
Yeast Strain:	White Labs WLP940 (Mexican Lager)
Type:	Mexican Lager
Attenuation (%):	70-78%
Actual Attenuation (%):	
Fermentation Temp (F):	50-55F
Flocculation:	medium

Yeast Amounts	
Cell Count (billions):	352
Vials (White Labs/Wyeast):	3.0
Dry Yeast (g):	18
Starter Volume (mL):	2000
DME Required (oz):	7.00
Vials Required (w/ Starter):	2.0

Summary	
Clorona v2.0	

Batch Size: 5.50 gal (7.46 gal preboil)	
Estimated OG: 1.045 SG	
Estimated FG: 1.012 SG	
Estimated IBUs: 21	
Estimated Color: 3 SRM	
Brewhouse Efficiency: 73%	
Boil Time: 75 minutes	

Grain	Pounds	Potential	SG Share	Color	% Bill
Pale Malt (2-Row) US	6.00	1.036	0.029	2.0	64.86%
Carapils/Dextrine	0.50	1.033	0.002	2.0	5.41%
Corn sugar (dextrose)	2.75	1.040	0.015	0.0	29.73%

Brewing	
Batch Size (gal):	5.50
Total Grain Weight (lbs):	9.25
Grain Temperature (F):	
Mash Ratio (qts/lb):	1.30
Mash/Lauter Deadspace (gal):	0.25
Total Water Needed (gal):	8.87
Desired Mash Temperature (F):	152
Strike Water (gal):	3.01
Strike Temperature (F):	
Grain Absorption (gal):	1.16
Mash-out Temperature (F):	
Mash-out Water (gal):	

Hop	Alpha %	Ounces	Boil Time	IBU	% Bill
Cluster	5.0%	1.25	60	20.5	50.00%
Hersbrucker	2.5%	1.25	2	0.9	50.00%

Gravity	
Potential OG:	1.062
OG:	
OG Temperature (F):	
Corrected OG:	
SG at Racking:	
Corrected SG:	
FG:	
FG Temperature (F):	
Corrected FG:	
Potential ABV (%):	6.0%
Actual ABV (%):	
IBU to Gravity Ratio:	0.47

ON BREW DAY	
Estimated First Runnings (gal):	
Desired Sparge Temperature (F):	170
Sparge Water (gal):	
Sparge Water Temperature (F):	
Estimated Preboil Volume (gal):	7.46
Boil Time (min):	75
Evaporation Rate (%):	13%
Estimated Evaporation Loss (gal):	1.21
Trub Loss (gal):	0.75
Volume Left in Kettle (gal):	
Actual Evaporation Rate (%):	
Actual Evaporation Loss (gal):	

Grains:	
6.00# Pale Malt (2-Row) US (64.86%)	
0.50# Carapils/Dextrine (5.41%)	
2.75# Corn sugar (dextrose) (29.73%)	

Hops:	
1.25 oz Cluster (5.0%) @60 min	
1.25 oz Hersbrucker (2.5%) @2 min	

Diacetyl Rest	
Target Fermentation Completion:	75%
Target SG for Diacetyl Rest:	

Carbonation	
CO2 Volume:	2.40
Bottling Temperature (F):	
Priming Sugar (oz):	
DME (oz):	
Forced Carbonation (lbs):	

Fermentation	
CO2 Released During Fermentation (g):	

Notes	

Extra Variables	
12 oz. Bottles Required:	

Yeast:	
White Labs WLP940 (Mexican Lager) (Mexican Lager)	

Mash/Sparge Schedule:	
Single Infusion, 152F; Batch Sparge	