

BREWSHEET v2.0 (2010-06-17)

Batch			
Brew Name:	Hardcore IPA		
Bottle Top Code:	Calories per Pint:		
Estimated OG:	1.088	Actual OG:	
Estimated FG:	1.021	Actual FG:	
Estimated IBU:	98	Actual IBU:	
Estimated SRM:		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):	328
Vials (White Labs/Wyeast):	2.8
Dry Yeast (g):	16
Starter Volume (mL):	1750
DME Required (oz):	6.13
Vials Required (w/ Starter):	2.0

Summary	
<b>Hardcore IPA</b>	
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Batch Size: 5.50 gal (7.76 gal preboil)	
Estimated OG: 1.088 SG	
Estimated FG: 1.021 SG	
Estimated IBUs: 98	
Estimated Color: 9 SRM	
Brewhouse Efficiency: 73%	
Boil Time: 90 minutes	

Grain	Pounds	Potential	SG Share	Color	% Bill
Maris Otter Malt	17.50	1.038	0.088	4.0	100.00%

Hop	Alpha %	Ounces	Boil Time	IBU	% Bill
Simcoe	12.2%	1.75	90	50.9	29.17%
Warrior	15.8%	1.25	90	47.1	20.83%
Columbus	13.2%	1.00	0	0.0	16.67%
Amarillo	8.6%	2.00	dry	0.0	33.33%

Brewing		
Batch Size (gal):	5.50	Estimated First Runnings (gal):
Total Grain Weight (lbs):	17.50	Desired Sparge Temperature (F):
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):
Total Water Needed (gal):	10.20	Boil Time (min):
Desired Mash Temperature (F):	151	Evaporation Rate (%):
Strike Water (gal):	5.68	Estimated Evaporation Loss (gal):
Strike Temperature (F):		Trub Loss (gal):
Grain Absorption (gal):	2.19	Volume Left in Kettle (gal):
Mash-out Temperature (F):		Actual Evaporation Rate (%):
Mash-out Water (gal):		Actual Evaporation Loss (gal):

Gravity		Collections	
Potential OG:	1.121	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 (%):	11.6%	SG of Preboil Volume:	
Actual ABV (%):		SG Temperature (F):	
IBU to Gravity Ratio:	1.11	Corrected SG:	

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

Notes	

ON BREW DAY	

Extra Variables	
12 oz. Bottles Required:	

<b>Grains:</b>	17.50# Maris Otter Malt (100.00%)
<b>Hops:</b>	1.75 oz Simcoe (12.2%) @90 min 1.25 oz Warrior (15.8%) @90 min 1.00 oz Columbus (13.2%) @0 min 2.00 oz Amarillo (8.6%) (dry hop)
<b>Yeast:</b>	White Labs WLP001 (California Ale) (California Ale)
<b>Mash/Sparge Schedule:</b>	Single Infusion, 151F; Batch Sparge