BREWSHEET v2.0 (2010-06-17)

Batch			
Brew Name:	**Kriek**		
Bottle Top Code:		Calories per Pint:	
Estimated OG:	1.050	Actual OG:	
Estimated FG:	1.015	Actual FG:	
Estimated IBU:	24	Actual IBU:	
Estimated SRM:	4	Actual SRM:	
Brew Date:		Collected (gal):	
Rack Date:		Racked (gal):	
Bottle Date:		Bottled (gal):	

BJCP Style Guidelines	
Style:	Fruit Lambic
Code:	17F
OG:	1.040-1.060
FG:	1.000-1.010
IBU:	2.0-10.0
SRM:	3.0-7.0
ABV:	5.0-7.0%
CO2:	2.6-4.5

Inventory	
Bottles:	
Gallons:	
Date Checked:	

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

Yeast Strain	
Yeast Strain:	Wyeast 3278B (Belgian Ale)
Type:	Belgian Ale
Attenuation (%):	65-75%
Actual Attenuation (%):	
Fermentation Temp (F):	63-75F
Flocculation:	low-medium

Yeast Amounts	
Cell Count (billions):	191
Vials (White Labs/Wyeast):	1.6
Dry Yeast (g):	10
Starter Volume (mL):	2250
DME Required (oz)	7.88
Vials Required (w/ Starter):	1.0

Grain	Pounds	Potential	SG Share	Color	% Bill
Pale Malt (2-Row) US	7.38	1.036	0.035	2.0	66.67%
Flaked wheat	3.19	1.034	0.014	2.0	28.81%
Rice hulls	0.50	1.000	0.000	0.0	4.52%

Hop	Alpha %	Ounces	Boil Time	IBU	% Bill
Saaz (US)	4.3%	1.75	60	23.7	100.00%

Brewing			
Batch Size (gal):	5.50	Estimated First Runnings (gal):	
Total Grain Weight (lbs):	11.06	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):	7.18
Total Water Needed (gal):	8.82	Boil Time (min):	60
Desired Mash Temperature (F):	152	Evaporation Rate (%):	13%
Strike Water (gal):	3.60	Estimated Evaporation Loss (gal):	0.93
Strike Temperature (F):		Trub Loss (gal):	0.75
Grain Absorption (gal):	1.38	Volume Left in Kettle (gal):	
Mash-out Temperature (F):		Actual Evaporation Rate (%):	
Mash-out Water (gal):		Actual Evaporation Loss (gal):	

Gravity		Collections	
Potential OG:	1.068	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 (%):	6.5%	SG of Preboil Volume:	
Actual ABV (%):		SG Temperature (F):	
IBU to Gravity Ratio:	0.48	Corrected SG:	

Diacetyl Rest		Carbonation	
Target Fermentation Completion:	75%	CO2 Volume:	3.55
Target SG for Diacetyl Rest:		Bottling Temperature (F):	
		Priming Sugar (oz):	

Fermentation			
CO2 Released During Fermentation (g):		DME (oz):	
		Forced Carbonation (lbs):	

ON BREW DAY

Notes
Ferment 6 mos. in primary (14 days to 1 yr is OK).
Rack on top of 2 cans cherry puree for 6 mos (up to 1 yr; don't want too much head space).
Rack to tertiary for 1 week to reduce cherry sediment, then bottle with fresh ale yeast.
Condition for at least 3 weeks; lasts a long time in the bottle.
Mash schedule:
Glucan rest: 20 mins. @112F.
Protein rest: 20 mins. @125F.
Beta sacch. Rest: 45 mins. @149F.
Alpha sacch. Rest: 30 mins. @160F.
Mashout: 10 mins. @170F.

Extra Variables	
12 oz. Bottles Required:	

Summary

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Kriek
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Batch Size: 5.50 gal (7.18 gal preboil)
Estimated OG: 1.050 SG
Estimated FG: 1.015 SG
Estimated IBUs: 24 (Tinseth)
Estimated Color: 4 SRM
Brewhouse Efficiency: 73%
Boil Time: 60 minutes

Grains:
7.38# Pale Malt (2-Row) US (66.67%)
3.19# Flaked wheat (28.81%)
0.50# Rice hulls (4.52%)

Hops:
1.75 oz Saaz (US) (4.3%) @60 min

Yeast:
Wyeast 3278B (Belgian Ale) (Belgian Ale)

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