BREWSHEET v2.0 (2010-06-17)

Batch			
Brew Name:	Red Chair NWPA Clone		
Bottle Top Code:		Calories per Pint:	
Estimated OG:	1.053	Actual OG:	
Estimated FG:	1.013	Actual FG:	
Estimated IBU:	61	Actual IBU:	
Estimated SRM:	10	Actual SRM:	
Brew Date:		Collected (gal):	
Rack Date:		Racked (gal):	
Bottle Date:		Bottled (gal):	

BJCP Style Guidelines	
Style:	American Pale Ale
Code:	10A
OG:	1.045-1.060
FG:	1.010-1.015
IBU:	30.0-45.0
SRM:	5.0-14.0
ABV:	4.5-6.0%
CO2:	2.2-2.7

Inventory	
Bottles:	
Gallons:	
Date Checked:	

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

Yeast Strain	
Yeast Strain:	White Labs WLP007 (English Ale)
Type:	English Ale
Attenuation (%):	70-80%
Actual Attenuation (%):	
Fermentation Temp (F):	65-70F
Flocculation:	medium-high

Yeast Amounts	
Cell Count (billions):	205
Vials (White Labs/Wyeast):	1.7
Dry Yeast (g):	10
Starter Volume (mL):	2500
DME Required (oz)	8.75
Vials Required (w/ Starter):	1.0

Grain	Pounds	Potential	SG Share	Color	% Bill
Pale Malt (2-Row) US	5.75	1.036	0.027	2.0	51.11%
Pilsner (2-Row) Germany	1.50	1.037	0.007	2.0	13.33%
Munich Malt 10L	1.50	1.035	0.007	10.0	13.33%
Caramel/Crystal 20L	1.00	1.035	0.005	20.0	8.89%
British carastan	1.00	1.035	0.005	34.0	8.89%
Flaked wheat	0.50	1.034	0.002	2.0	4.44%

Hop	Alpha %	Ounces	Boil Time	IBU	% Bill
Magnum (GR)	12.5%	0.75	60	28.6	9.68%
Centennial	9.1%	1.00	30	21.3	12.90%
Cascade	5.4%	1.00	15	8.2	12.90%
Cascade	5.4%	1.00	5	3.3	12.90%
Cascade	5.4%	2.00	0	0.0	25.81%
Cascade	5.4%	2.00	dry	0.0	25.81%

Brewing			
Batch Size (gal):	5.50	Estimated First Runnings (gal):	
Total Grain Weight (lbs):	11.25	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):	7.76
Total Water Needed (gal):	9.42	Boil Time (min):	90
Desired Mash Temperature (F):	152	Evaporation Rate (%):	13%
Strike Water (gal):	3.66	Estimated Evaporation Loss (gal):	1.51
Strike Temperature (F):		Trub Loss (gal):	0.75
Grain Absorption (gal):	1.41	Volume Left in Kettle (gal):	
Mash-out Temperature (F):		Actual Evaporation Rate (%):	
Mash-out Water (gal):		Actual Evaporation Loss (gal):	

Gravity		Collections	
Potential OG:	1.073	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 (%):	7.0%	SG of Preboil Volume:	
Actual ABV (%):		SG Temperature (F):	
IBU to Gravity Ratio:	1.15	Corrected SG:	

Diacetyl Rest		Carbonation	
Target Fermentation Completion:	75%	CO2 Volume:	2.45
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
Uses 7 malt varieties: British crystal, German pilsner, carapils, Munich. 192 cals/serving, 60 IBU, 6.4% ABV. Maybe omit Cascade dry hop the first time.

Extra Variables	
12 oz. Bottles Required:	

Summary

Red Chair NWPA Clone

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Batch Size: 5.50 gal (7.76 gal preboil)
Estimated OG: 1.053 SG
Estimated FG: 1.013 SG
Estimated IBUs: 61
Estimated Color: 10 SRM
Brewhouse Efficiency: 73%
Boil Time: 90 minutes
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Grains:

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5.75# Pale Malt (2-Row) US (51.11%)
1.50# Pilsner (2-Row) Germany (13.33%)
1.50# Munich Malt 10L (13.33%)
1.00# Caramel/Crystal 20L (8.89%)
1.00# British carastan (8.89%)
0.50# Flaked wheat (4.44%)
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Hops:

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0.75 oz Magnum (GR) (12.5%) @60 min
1.00 oz Centennial (9.1%) @30 min
1.00 oz Cascade (5.4%) @15 min
1.00 oz Cascade (5.4%) @5 min
2.00 oz Cascade (5.4%) @0 min
2.00 oz Cascade (5.4%) (dry hop)
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Yeast:

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White Labs WLP007 (English Ale) (English Ale)
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Mash/Sparge Schedule:

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Single Infusion, 152F; Batch Sparge
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