BREWSHEET v2.0 (2010-06-17)

Batch			
Brew Name:	**Rogue Northwestern Ale Clone**		
Bottle Top Code:		Calories per Pint:	
Estimated OG:	1.059	Actual OG:	
Estimated FG:	1.015	Actual FG:	
Estimated IBU:	80	Actual IBU:	
Estimated SRM:	16	Actual SRM:	
Brew Date:		Collected (gal):	
Rack Date:		Racked (gal):	
Bottle Date:		Bottled (gal):	

BJCP Style Guidelines	
Style:	American Amber Ale
Code:	10B
OG:	1.045-1.060
FG:	1.010-1.015
IBU:	25.0-40.0+
SRM:	10.0-17.0
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:	Wyeast 1764 (Rogue Pacman Ale)
Type:	Rogue Pacman Ale
Attenuation (%):	72-78%
Actual Attenuation (%):	
Fermentation Temp (F):	60-72F
Flocculation:	medium-high

Yeast Amounts	
Cell Count (billions):	225
Vials (White Labs/Wyeast):	1.9
Dry Yeast (g):	11
Starter Volume (mL):	2750
DME Required (oz)	9.63
Vials Required (w/ Starter):	1.0

Grain	Pounds	Potential	SG Share	Color	% Bill
Pale Malt (2-Row) US	8.75	1.036	0.042	2.0	70.00%
Munich Malt 10L	2.00	1.035	0.009	10.0	16.00%
British carastan	1.50	1.035	0.007	34.0	12.00%
Chocolate Malt	0.25	1.028	0.001	350.0	2.00%

Hop	Alpha %	Ounces	Boil Time	IBU	% Bill
Amarillo	8.6%	1.00	60	24.9	12.50%
Cascade	5.4%	1.00	60	15.7	12.50%
Amarillo	8.6%	1.00	20	15.1	12.50%
Cascade	5.4%	1.00	20	9.5	12.50%
Amarillo	8.6%	1.00	10	9.0	12.50%
Cascade	5.4%	1.00	10	5.7	12.50%
Amarillo	8.6%	1.00	0	0.0	12.50%
Cascade	5.4%	1.00	0	0.0	12.50%

Brewing			
Batch Size (gal):	5.50	Estimated First Runnings (gal):	
Total Grain Weight (lbs):	12.50	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):	9.58	Boil Time (min):	90
Desired Mash Temperature (F):	154	Evaporation Rate (%):	13%
Strike Water (gal):	4.06	Estimated Evaporation Loss (gal):	1.51
Strike Temperature (F):		Trub Loss (gal):	0.75
Grain Absorption (gal):	1.56	Volume Left in Kettle (gal):	
Mash-out Temperature (F):		Actual Evaporation Rate (%):	
Mash-out Water (gal):		Actual Evaporation Loss (gal):	

Gravity		Collections	
Potential OG:	1.081	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 (%):	7.7%	SG of Preboil Volume:	
Actual ABV (%):		SG Temperature (F):	
IBU to Gravity Ratio:	1.35	Corrected SG:	

Diacetyl Rest		Carbonation	
Target Fermentation Completion:	75%	CO2 Volume:	2.10
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
Malts: 2-row pale, munich, carastan, chocolate. Hops: amarillo, cascade. OG: 1.059 SG, 80 IBU, 16 SRM.

Extra Variables	
12 oz. Bottles Required:	

Summary

Rogue Northwestern Ale Clone

Batch Size: 5.50 gal (7.76 gal preboil)
Estimated OG: 1.059 SG
Estimated FG: 1.015 SG
Estimated IBUs: 80
Estimated Color: 16 SRM
Brewhouse Efficiency: 73%
Boil Time: 90 minutes

Grains:

8.75# Pale Malt (2-Row) US (70.00%)
2.00# Munich Malt 10L (16.00%)
1.50# British carastan (12.00%)
0.25# Chocolate Malt (2.00%)

Hops:

1.00 oz Amarillo (8.6%) @60 min
1.00 oz Cascade (5.4%) @60 min
1.00 oz Amarillo (8.6%) @20 min
1.00 oz Cascade (5.4%) @20 min
1.00 oz Amarillo (8.6%) @10 min
1.00 oz Cascade (5.4%) @10 min
1.00 oz Amarillo (8.6%) @0 min
1.00 oz Cascade (5.4%) @0 min

Yeast:

Wyeast 1764 (Rogue Pacman Ale) (Rogue Pacman Ale)

Mash/Sparge Schedule:

Single Infusion, 154F; Batch Sparge