BREWSHEET v2.0 (2010-06-17)

Batch			
Brew Name:	Sierra Nevada Torpedo clone		
Bottle Top Code:		Calories per Pint:	
Estimated OG:	1.072	Actual OG:	
Estimated FG:	1.017	Actual FG:	
Estimated IBU:	66	Actual IBU:	
Estimated SRM:	10	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):	272
Vials (White Labs/Wyeast):	2.3
Dry Yeast (g):	14
Starter Volume (mL):	3000
DME Required (oz)	10.50
Vials Required (w/ Starter):	1.1

Grain	Pounds	Potential	SG Share	Color	% Bill
Pale Malt (2-Row) US	13.00	1.036	0.062	2.0	85.25%
Caramel/Crystal 60L	1.00	1.034	0.005	60.0	6.56%
Carapils/Dextrine	1.25	1.033	0.005	2.0	8.20%

Hop	Alpha %	Ounces	Boil Time	IBU	% Bill
Magnum (GR)	12.5%	1.50	90	51.7	13.33%
Magnum (GR)	12.5%	1.25	10	14.6	11.11%
Magnum (GR)	12.5%	0.50	0	0.0	4.44%
Crystal	3.3%	2.00	0	0.0	17.78%
Crystal	3.3%	3.00	dry	0.0	26.67%
Magnum (GR)	12.5%	2.00	dry	0.0	17.78%
Citra	12.0%	1.00	dry	0.0	8.89%

Brewing			
Batch Size (gal):	5.50	Estimated First Runnings (gal):	
Total Grain Weight (lbs):	15.25	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):	9.92	Boil Time (min):	90
Desired Mash Temperature (F):	152	Evaporation Rate (%):	13%
Strike Water (gal):	4.96	Estimated Evaporation Loss (gal):	1.51
Strike Temperature (F):		Trub Loss (gal):	0.75
Grain Absorption (gal):	1.91	Volume Left in Kettle (gal):	
Mash-out Temperature (F):		Actual Evaporation Rate (%):	
Mash-out Water (gal):		Actual Evaporation Loss (gal):	

Gravity		Collections	
Potential OG:	1.099	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 (%):	9.4%	SG of Preboil Volume:	
Actual ABV (%):		SG Temperature (F):	
IBU to Gravity Ratio:	0.92	Corrected SG:	

Diacetyl Rest		Carbonation	
Target Fermentation Completion:	75%	CO2 Volume:	1.90
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

Extra Variables	
12 oz. Bottles Required:	

Summary

Sierra Nevada Torpedo clone

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Batch Size: 5.50 gal (7.76 gal preboil)
Estimated OG: 1.072 SG
Estimated FG: 1.017 SG
Estimated IBUs: 66 (Tinseth)
Estimated Color: 10 SRM
Brewhouse Efficiency: 73%
Boil Time: 90 minutes
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Grains:

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13.00# Pale Malt (2-Row) US (85.25%)
1.00# Caramel/Crystal 60L (6.56%)
1.25# Carapils/Dextrine (8.20%)
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Hops:

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1.50 oz Magnum (GR) (12.5%) @90 min
1.25 oz Magnum (GR) (12.5%) @10 min
0.50 oz Magnum (GR) (12.5%) @0 min
2.00 oz Crystal (3.3%) @0 min
3.00 oz Crystal (3.3%) (dry hop)
2.00 oz Magnum (GR) (12.5%) (dry hop)
1.00 oz Citra (12.0%) (dry hop)
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Yeast:

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White Labs WLP001 (California Ale) (California Ale)
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Mash/Sparge Schedule:

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Single Infusion, 152F; Batch Sparge
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