BREWSHEET v2.0 (2010-06-17)

Batch			
Brew Name:	Tits Up IIPA		
Bottle Top Code:		Calories per Pint:	
Estimated OG:	1.083	Actual OG:	
Estimated FG:	1.020	Actual FG:	
Estimated IBU:	95	Actual IBU:	
Estimated SRM:	9	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):	340
Vials (White Labs/Wyeast):	2.9
Dry Yeast (g):	17
Starter Volume (mL):	2000
DME Required (oz)	7.00
Vials Required (w/ Starter):	2.0

Grain	Pounds	Potential	SG Share	Color	% Bill
Maris Otter Malt	15.75	1.038	0.073	4.0	86.30%
Carapils/Dextrine	0.75	1.033	0.003	2.0	4.11%
Caramel/Crystal 10L	0.75	1.034	0.003	10.0	4.11%
Canadian honey malt	0.25	1.030	0.001	18.0	1.37%
Corn sugar (dextrose)	0.75	1.040	0.004	0.0	4.11%

Brewing			
Batch Size (gal):	6.00	Estimated First Runnings (gal):	
Total Grain Weight (lbs):	18.25	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):	8.39
Total Water Needed (gal):	10.92	Boil Time (min):	90
Desired Mash Temperature (F):	153	Evaporation Rate (%):	13%
Strike Water (gal):	5.93	Estimated Evaporation Loss (gal):	1.64
Strike Temperature (F):		Trub Loss (gal):	0.75
Grain Absorption (gal):	2.28	Volume Left in Kettle (gal):	
Mash-out Temperature (F):		Actual Evaporation Rate (%):	
Mash-out Water (gal):		Actual Evaporation Loss (gal):	

ON BREW DAY

Hop	Alpha %	Ounces	Boil Time	IBU	% Bill
Columbus	13.2%	1.00	90	30.1	8.33%
Nugget	13.7%	1.00	45	26.8	8.33%
Centennial	9.1%	1.00	30	14.9	8.33%
Cascade	5.4%	1.25	15	7.1	10.42%
Centennial	9.1%	1.00	10	7.0	8.33%
Amarillo	8.6%	1.00	10	6.7	8.33%
Crystal	3.3%	1.00	10	2.6	8.33%
Summit	17.0%	1.00	dry 14	0.0	8.33%
Amarillo	8.6%	1.25	dry 14	0.0	10.42%
Cascade	5.4%	1.25	dry 14	0.0	10.42%
Centennial	9.1%	1.25	dry 14	0.0	10.42%

Gravity		Collections	
Potential OG:	1.114	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 (%):	10.9%	SG of Preboil Volume:	
Actual ABV (%):		SG Temperature (F):	
IBU to Gravity Ratio:	1.14	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):	

Notes
Mash for 90 minutes. 6 gal. batch size for loss due to hops.

Extra Variables	
12 oz. Bottles Required:	

Summary

Tits Up IIPA

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Batch Size: 6.00 gal (8.39 gal preboil)
Estimated OG: 1.083 SG
Estimated FG: 1.020 SG
Estimated IBUs: 95
Estimated Color: 9 SRM
Brewhouse Efficiency: 73%
Boil Time: 90 minutes
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Grains:

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15.75# Maris Otter Malt (86.30%)
0.75# Carapils/Dextrine (4.11%)
0.75# Caramel/Crystal 10L (4.11%)
0.25# Canadian honey malt (1.37%)
0.75# Corn sugar (dextrose) (4.11%)
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Hops:

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1.00 oz Columbus (13.2%) @90 min
1.00 oz Nugget (13.7%) @45 min
1.00 oz Centennial (9.1%) @30 min
1.25 oz Cascade (5.4%) @15 min
1.00 oz Centennial (9.1%) @10 min
1.00 oz Amarillo (8.6%) @10 min
1.00 oz Crystal (3.3%) @10 min
1.00 oz Summit (17.0%) @dry 14 min
1.25 oz Amarillo (8.6%) @dry 14 min
1.25 oz Cascade (5.4%) @dry 14 min
1.25 oz Centennial (9.1%) @dry 14 min
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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, 153F; Batch Sparge
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