

Batch #507 3/4/2016

2016 Confluence Wort Challenge

Sparge Water

Knockout Wort Volume (bbls)	17	527	81.1	_____ bbls @ pH _____
Desired Extract	14	1.0568		Added _____ mL/bbl 75% phosphoric acid = _____ mL
Anticipated Brewhouse Efficiency (%)	84.3			Adjusted pH _____
Water to malt ratio (w/w)	3.5	hot wort to collect:	17.71	
Weight of one bbl of water (lbs)	258			Added _____ mL/bbl 75% phosphoric acid = _____ mL
Strike Water (bbls)	13.9			Adjusted pH _____
Strike Water (gallons)	431			

Ingredient	% of Total Extract	% Extract Course	% Moisture	Protein Total	Color (deg L)	Grain Weight (lbs.)	% of grist by weight	Price/lb
		Grind Extract						
1 Rahr 2-Row	77.10	78.00	4.00	11.5-12%	1.85	750.0	73.17%	\$0.52
1 Simpson's Golden Promise	23.03	79.00	3.50	9.50%	2.1	220.0	21.47%	\$0.80
2 Patagonia C-15	4.52	63.00	5.00	9.5-11.5%	15	55.0	5.37%	\$0.79
Totals	104.65				5.1	1025	100.00%	

Notes

Mash-in: Start _____ End _____ 130* F
 Protein Rest: Start _____ End _____ 132* F 10 min
 Sach Rest: Start _____ End _____ +pH _____ 149* F 60 min
 Mash-out: Start _____ 170* F 10 min

Water Salt Adjustments

CaSO4 600 grams during mash-in
 CaCl 250 grams during mash-in
 75% phos acid 100 mL at end of protein rest
 Bioglucanase GB 75 mL during mash-in

Trans Mash to LT Start: _____ Kettle vol: _____ bbls @ _____ *P / pH _____
 Trans Mash to LT End: _____

Est. Trub Loss _____ bbls

First Runnings: Start _____ + _____ *P / pH _____
 Last Runnings: End _____ + _____ *P / pH _____

Est. cooled wort sent to fermenter (Kettle Volume-trub loss) x 0.96 _____ bbls