

179 99 Problems 5G

American IPA (21 A)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.53 gal
Boil Time: 60 min
End of Boil Vol: 5.99 gal
Final Bottling Vol: 4.60 gal
Fermentation: Ale, Two Stage

Date: 26 Dec 2019
Brewer: Thomas Monti
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Cooler
Efficiency: 72.00 %
Est Mash Efficiency: 82.8 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 309.91 ml warm water and add optional 15.5 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.10 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
9 lbs 6.0 oz	Brewer's Malt, 2-Row, Premium (Great Western) (2.0 SRM)	Grain	1	85.2 %	0.73 gal
1 lbs 3.0 oz	Cara-Pils/Dextrine (2.0 SRM)	Grain	2	10.8 %	0.09 gal
7.0 oz	Caramel Malt - 20L (Briess) (20.0 SRM)	Grain	3	4.0 %	0.03 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.44 gal of water at 164.6 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 4.66 gal water at 168.0 F

First Wort Hops

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - First Wort 60.0 min	Hop	4	55.8 IBUs	-

- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.051 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Centennial [10.00 %] - Boil 15.0 min	Hop	5	8.1 IBUs	-
0.50 oz	Cascade [5.50 %] - Boil 5.0 min	Hop	6	1.8 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.057 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
10.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	7	-	-

- Measure Actual Original Gravity _____ (Target: 1.057 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 26 Dec 2019 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 30 Dec 2019 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Cascade [5.50 %] - Dry Hop 0.0 Days	Hop	8	0.0 IBUs	-
0.50 oz	Centennial [10.00 %] - Dry Hop 0.0 Days	Hop	9	0.0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1.011 SG)
- Date Bottled/Kegged: 09 Jan 2020 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 08 Feb 2020 - Drink and enjoy!

Notes