

179 99 Problems 5G Extract

American IPA (21 A)

Type: Extract
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

Date: 26 Dec 2019
Version: 1
Brewer: Thomas Monti
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Cooler
Fermentation: Ale, Two Stage



Taste Rating: 30.0

Taste Notes:

Prepare for Brewing

- Hydrate yeast with 353.46 ml warm water and add optional 17.7 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.53 gal
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Water Prep

Amt	Name	Type	#	%/IBU	Volume
8.74 gal	11/15 SHBWater	Water	1	-	-

Mash or Steep Grains

- Steep Water Volume: 1.50 gal
- Steep Grain Weight: 1 lbs 8.0 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
1 lbs 8.0 oz	Cara-Pils/Dextrine [Steep] (2.0 SRM)	Grain	2	13.2 %	0.12 gal

Boil Wort with Extract

- Boil Fermentables Weight: 9 lbs 14.4 oz
- Boil Fermentables Volume: 0.83 gal
- Est Boil Water Addition: 4.20 gal
- Target Boil Volume: 6.53 gal
- Estimated pre-boil gravity is 1.067 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
9 lbs 14.4 oz	LME Golden Light (Briess) [Boil] (4.0 SRM)	Extract	3	86.8 %	0.83 gal
1.25 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Boil 60.0 min	Hop	4	54.8 IBUs	-
0.50 oz	Centennial [10.00 %] - Boil 15.0 min	Hop	5	7.0 IBUs	-
0.50 oz	Cascade [5.50 %] - Boil 5.0 min	Hop	6	1.6 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.066 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
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10.0 pkg | Safale American (DCL/Fermentis #US-05) [50.28 ml] | Yeast | 7 | - | -

- Measure Actual Original Gravity _____ (Target: 1.066 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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: 1.016 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