

138 All the Bois to the Yard 5G All Grain

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: 16 Jul 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 349.98 ml warm water and add optional 17.5 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.18 gal
- Mash Water Acid: None

Water Prep

Amt	Name	Type	#	%/IBU	Volume
7.10 gal	SHB Marietta	Water	1	-	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
5 lbs 14.0 oz	Canada Malt Pale (3.0 SRM)	Grain	2	46.3 %	0.46 gal
2 lbs 6.0 oz	BEST Chit Malt (BESTMALZ) (1.3 SRM)	Grain	3	18.7 %	0.19 gal
1 lbs 3.0 oz	Canadian Superior wheat (1.0 SRM)	Grain	4	9.4 %	0.09 gal
1 lbs 3.0 oz	Wheat, Flaked (1.6 SRM)	Grain	5	9.4 %	0.09 gal
1 lbs 1.0 oz	Cara-Pils/Dextrine (2.0 SRM)	Grain	6	8.4 %	0.08 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.65 gal of water at 168.2 F	156.0 F	45 min
Mash Out	Add 1.46 gal of water at 202.4 F	168.0 F	10 min

- Sparge Water Acid: 1.1 ml (0.1 tbsp) Lactic Acid (88%)
- Fly sparge with 3.07 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.058 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs	Milk Sugar (Lactose) [Boil] (0.0 SRM)	Sugar	7	7.9 %	0.09 gal
1.00 oz	Warrior [15.00 %] - Boil 60.0 min	Hop	8	46.2 IBUs	-

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Amarillo [9.20 %] - Steep/Whirlpool 40.0 min, 194.4 F	Hop	9	12.4 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.065 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

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	Voss Kveik Ale Yeast (Lallemand #-) [50.28 ml]	Yeast	10	-	-

- Measure Actual Original Gravity _____ (Target: 1.065 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 16 Jul 2019 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 20 Jul 2019 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Secondary Ingredients

Amt	Name	Type	#	%/IBU	Volume
2.00 lb	Pineapple Puree (Secondary 7.0 days)	Flavor	11	-	-
1.00 lb	Coconut (Secondary 7.0 days)	Flavor	12	-	-

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Galena [12.50 %] - Dry Hop 15.0 Days	Hop	13	0.0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1.014 SG)
- Date Bottled/Kegged: 30 Jul 2019 - Carbonation: Keg with 12.54 PSI
- Age beer for 30.00 days at 65.0 F
- 29 Aug 2019 - Drink and enjoy!

Notes