

138 All the Bois to the Yard 5G Extract

American IPA (21 A)

Type: Extract
Batch Size: 5.00 gal
Boil Size: 4.28 gal
Boil Time: 60 min
End of Boil Vol: 3.91 gal
Final Bottling Vol: 4.60 gal

Date: 16 Jul 2019
Version: 1
Brewer: Thomas Monti
Asst Brewer:
Equipment: Extract - Standard 5 Gal/19 l Batch
Fermentation: Ale, Two Stage
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 353.55 ml warm water and add optional 17.7 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 3.00 gal
- Steep Grain Weight: 3 lbs
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
1 lbs	BEST Chit Malt (BESTMALZ) [Steep] (1.3 SRM)	Grain	1	8.1 %	0.08 gal
1 lbs	Canadian Superior wheat [Steep] (1.0 SRM)	Grain	2	8.1 %	0.08 gal
1 lbs	Cara-Pils/Dextrine [Steep] (2.0 SRM)	Grain	3	8.1 %	0.08 gal

Boil Wort with Extract

- Boil Fermentables Weight: 9 lbs 6.0 oz
- Boil Fermentables Volume: 0.77 gal
- Est Boil Water Addition: 0.51 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.093 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
2 lbs	DME Wheat Bavarian (Briess) [Boil] (8.0 SRM)	Dry Extract	4	16.2 %	0.15 gal
6 lbs 6.0 oz	LME Golden Light (Briess) [Boil] (4.0 SRM)	Extract	5	51.5 %	0.53 gal
1.00 oz	Warrior [15.00 %] - Boil 60.0 min	Hop	6	31.1 IBUs	-
1 lbs	Milk Sugar (Lactose) [Boil] [Boil for 15 min](0.0 SRM)	Sugar	7	8.1 %	0.09 gal

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Amarillo [9.20 %] - Steep/Whirlpool 40.0 min, 194.4 F	Hop	8	8.3 IBUs	-

- Estimated Post Boil Vol: 3.91 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
-----	------	------	---	-------	--------

1.0 pkg	Voss Kveik Ale Yeast (Lallemand #-) [50.28 ml]	Yeast	9	-	-
---------	---	-------	---	---	---

- 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

- 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
3.00 lb	Pineapple Puree (Secondary 7.0 days)	Flavor	10	-	-
1.00 lb	Coconut (Secondary 7.0 days)	Flavor	11	-	-

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	12	0.0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1.013 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