

195 Carole did It! 5G

Black IPA (21 B)

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: 10 Mar 2020
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 332.55 ml warm water and add optional 16.6 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.20 gal
- Mash Water Acid: None

Water Prep

Amt	Name	Type	#	%/IBU	Volume
8.79 gal	3/11 WARDS	Water	1	-	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
9 lbs 6.0 oz	Pilsen Malt 2-Row (Briess) (1.0 SRM)	Grain	2	78.9 %	0.73 gal
1 lbs 3.0 oz	Cara-Pils/Dextrine (2.0 SRM)	Grain	3	10.0 %	0.09 gal
14.0 oz	Chocolate Wheat Malt (400.0 SRM)	Grain	4	7.4 %	0.07 gal
7.0 oz	Caramel Malt - 30L (Briess) (30.0 SRM)	Grain	5	3.7 %	0.03 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 14.84 qt of water at 163.7 F	152.0 F	60 min

- Sparge Water Acid: None
- Fly sparge with 4.49 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	6	53.9 IBUs	-

- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.054 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Centennial [10.00 %] - Boil 10.0 min	Hop	7	11.5 IBUs	-

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Centennial [10.00 %] - Steep/Whirlpool 50.0 min, 194.4 F	Hop	8	15.0 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.062 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	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	9	-	-

- Measure Actual Original Gravity _____ (Target: 1.062 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 10 Mar 2020 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 14 Mar 2020 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.013 SG)
- Date Bottled/Kegged: 24 Mar 2020 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 23 Apr 2020 - Drink and enjoy!

Notes