

# 195 Carole did It! 5G EXTRACT

Black IPA (21 B)

**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:** 10 Mar 2020  
**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 344.31 ml warm water and add optional 17.2 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal
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### Water Prep

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

### Mash or Steep Grains

- Steep Water Volume: 2.44 gal
- Steep Grain Weight: 2 lbs 7.1 oz
- Steep Time: 30
- Steep Temp: 155.0

### Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
1 lbs	Cara-Pils/Dextrine [Steep] (2.0 SRM)	Grain	2	9.6 %	0.08 gal
1 lbs	Chocolate Wheat Malt [Steep] (400.0 SRM)	Grain	3	9.0 %	0.07 gal
8.0 oz	Caramel/Crystal Malt - 20L [Steep] (20.0 SRM)	Grain	4	4.8 %	0.04 gal

### Boil Wort with Extract

- Boil Fermentables Weight: 8 lbs
- Boil Fermentables Volume: 0.61 gal
- Est Boil Water Addition: 1.22 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.099 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
5 lbs	DME Golden Light (Briess) [Boil] (4.0 SRM)	Dry Extract	6	47.9 %	0.38 gal
3 lbs	DME Dark Traditional (Briess) [Boil] (8.0 SRM)	Dry Extract	7	28.7 %	0.23 gal
1.00 oz	Centennial [10.00 %] - Boil 10.0 min	Hop	8	7.7 IBUs	-

### Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Centennial [10.00 %] - Steep/Whirlpool 50.0 min, 194.4 F	Hop	9	10.0 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.064 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	10	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.064 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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: 1.015 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