

Cheat Sheet 5G EXTRACT

American Pale Ale (18 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: 06 Jun 2019
Version: 1
Brewer:
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 1799.27 ml warm water and add optional 90.0 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 3.57 gal
- Steep Grain Weight: 4 lbs
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
4 lbs	Wheat, Flaked [Steep] (1.6 SRM)	Grain	1	31.7 %	0.31 gal

Boil Wort with Extract

- Boil Fermentables Weight: 8 lbs 9.6 oz
- Boil Fermentables Volume: 0.70 gal
- Est Boil Water Addition: 0.00 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.096 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
2 lbs	DME Wheat Bavarian (Briess) [Boil] (8.0 SRM)	Dry Extract	3	15.9 %	0.15 gal
6 lbs 9.6 oz	LME Golden Light (Briess) [Boil] (4.0 SRM)	Extract	4	52.4 %	0.55 gal

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Mosaic (HBC 369) [12.25 %] - Steep/Whirlpool 20.0 min, 194.4 F	Hop	5	8.0 IBUs	-
1.00 oz	Simcoe [13.00 %] - Steep/Whirlpool 20.0 min, 194.4 F	Hop	6	8.5 IBUs	-

- Estimated Post Boil Vol: 3.91 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	7	-	-

- Measure Actual Original Gravity _____ (Target: 1.062 SG)

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

Fermentation

- 06 Jun 2019 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 10 Jun 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
1.00 oz	Mosaic (HBC 369) [12.25 %] - Dry Hop 2.0 Days	Hop	8	0.0 IBUs	-
1.00 oz	Simcoe [13.00 %] - Dry Hop 2.0 Days	Hop	9	0.0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1.015 SG)
- Date Bottled/Kegged: 20 Jun 2019 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 20 Jul 2019 - Drink and enjoy!

Notes