

# 105 Homewerk Hazy IPA 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:** 13 Nov 2018  
**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 327.78 ml warm water and add optional 16.4 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

### Mash or Steep Grains

- Steep Water Volume: 3.59 gal
- Steep Grain Weight: 4 lbs
- Steep Time: 30
- Steep Temp: 155.0

### Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
3 lbs	Wheat, Flaked [Steep] (1.6 SRM)	Grain	1	24.2 %	0.23 gal
1 lbs	BEST Vienna (BESTMALZ) [Steep] (4.6 SRM)	Grain	2	8.1 %	0.08 gal

### Boil Wort with Extract

- Boil Fermentables Weight: 8 lbs 6.0 oz
- Boil Fermentables Volume: 0.69 gal
- Est Boil Water Addition: 0.00 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.094 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs	DME Golden Light (Briess) [Boil] (4.0 SRM)	Dry Extract	3	8.1 %	0.08 gal
1 lbs	DME Wheat Bavarian (Briess) [Boil] (8.0 SRM)	Dry Extract	4	8.1 %	0.08 gal
6 lbs 6.0 oz	LME Pilsen Light (Briess) [Boil] (2.3 SRM)	Extract	5	51.5 %	0.53 gal
2.00 oz	Centennial [10.00 %] - Boil 60.0 min	Hop	6	44.3 IBUs	-

### Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Citra [12.00 %] - Steep/Whirlpool 5.0 min, 194.4 F	Hop	7	2.6 IBUs	-
1.00 oz	Mosaic (HBC 369) [12.25 %] - Steep/Whirlpool 5.0 min, 194.4 F	Hop	8	2.7 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.061 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
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1.0 pkg	Voss Kveik Ale Yeast (Lallemand #- ) [50.28 ml]	Yeast	9	-	-
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- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.061 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 5.00 gal

Fermentation

- 13 Nov 2018 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 17 Nov 2018 - 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
2.00 oz	Citra [12.00 %] - Dry Hop 5.0 Days	Hop	10	0.0 IBUs	-

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.015 SG)
- Date Bottled/Kegged: 27 Nov 2018 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 27 Dec 2018 - Drink and enjoy!

Notes