

105 Homewerk Hazy IPA 5G All Grain

American IPA (21 A)

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: 07 Jun 2019
Brewer: Schoolhouse Brewing
Asst Brewer:
Equipment: Pot and Cooler (5 Gal/19 L) - All Grain
Efficiency: 72.00 %
Est Mash Efficiency: 82.8 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 320.37 ml warm water and add optional 16.0 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.10 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
4 lbs	Pale Malt, Maris Otter (3.0 SRM)	Grain	1	36.4 %	0.31 gal
3 lbs	Wheat - White Malt (Briess) (2.3 SRM)	Grain	2	27.3 %	0.23 gal
3 lbs	Wheat, Flaked (1.6 SRM)	Grain	3	27.3 %	0.23 gal
1 lbs	Vienna Malt (Weyermann) (3.0 SRM)	Grain	4	9.1 %	0.08 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.44 gal of water at 164.6 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 4.66 gal water at 168.0 F

First Wort Hops

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Centennial [10.00 %] - First Wort 60.0 min	Hop	5	35.5 IBUs	-

- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.052 SG

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Citra [12.00 %] - Steep/Whirlpool 5.0 min, 194.4 F	Hop	6	3.9 IBUs	-
1.00 oz	Mosaic (HBC 369) [12.25 %] - Steep/Whirlpool 5.0 min, 194.4 F	Hop	7	3.9 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.059 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	8	-	-

- Measure Actual Original Gravity _____ (Target: 1.059 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 07 Jun 2019 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 11 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
2.00 oz	Citra [12.00 %] - Dry Hop 5.0 Days	Hop	9	0.0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1.012 SG)
- Date Bottled/Kegged: 21 Jun 2019 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 21 Jul 2019 - Drink and enjoy!

Notes