

145 Lil' Punk 5G Extract

Experimental Beer (34 C)

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: 02 Sep 2019
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: Roasted Pumpkin
Pumpkin Spice
Vanilla Bean Paste

Prepare for Brewing

- Hydrate yeast with 402.54 ml warm water and add optional 20.1 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 3.25 gal
- Steep Grain Weight: 4 lbs 7.0 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
1 lbs 6.0 oz	Carapils (Briess) [Steep] (1.5 SRM)	Grain	1	8.4 %	0.11 gal
1 lbs 4.0 oz	Caramel/Crystal Malt - 20L [Steep] (20.0 SRM)	Grain	2	7.6 %	0.10 gal
1 lbs 3.0 oz	Caramel/Crystal Malt - 80L [Steep] (80.0 SRM)	Grain	3	7.3 %	0.09 gal
10.0 oz	Caramel Malt - 120L (Briess) [Steep] (120.0 SRM)	Grain	4	3.8 %	0.05 gal

Boil Wort with Extract

- Boil Fermentables Weight: 11 lbs 15.0 oz
- Boil Fermentables Volume: 1.03 gal
- Est Boil Water Addition: 0.00 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.095 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
9 lbs 9.0 oz	DME Golden Light (Briess) [Boil] (4.0 SRM)	Dry Extract	5	58.4 %	0.82 gal
1.00 oz	Northern Brewer [8.50 %] - Boil 60.0 min	Hop	6	16.4 IBUs	-
1.00 oz	Northern Brewer [8.50 %] - Boil 30.0 min	Hop	7	12.4 IBUs	-
2 lbs 6.0 oz	Milk Sugar (Lactose) [Boil] [Boil for 15 min](0.0 SRM)	Sugar	8	14.5 %	0.20 gal
0.50 oz	Northern Brewer [8.50 %] - Boil 5.0 min	Hop	9	1.5 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.076 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	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	10	-	-
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- Measure Actual Original Gravity _____ (Target: 1.076 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 5.00 gal

Fermentation

- 02 Sep 2019 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 06 Sep 2019 - 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: 16 Sep 2019 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 16 Oct 2019 - Drink and enjoy!

Notes