

156 ManChild West Coast IPA 5G

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: 21 Sep 2019
Brewer: Thomas Monti
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Cooler
Efficiency: 72.00 %
Est Mash Efficiency: 82.8 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 1828.52 ml warm water and add optional 91.4 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.10 gal
- Mash Water Acid: None

Water Prep

Amt	Name	Type	#	%/IBU	Volume
8.50 gal	SHB Marietta	Water	1	-	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
10 lbs	Canada 2-row brewers Malt (2.0 SRM)	Grain	2	90.9 %	0.78 gal
1 lbs	Carapils (Briess) (1.5 SRM)	Grain	3	9.1 %	0.08 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 13.75 qt 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
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.052 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Centennial [10.00 %] - Boil 60.0 min	Hop	4	32.2 IBUs	-
2.00 oz	Citra [12.00 %] - Boil 10.0 min	Hop	5	28.0 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.060 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	6	-	-

- Measure Actual Original Gravity _____ (Target: 1.060 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 21 Sep 2019 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 25 Sep 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	Citra [12.00 %] - Dry Hop 5.0 Days	Hop	7	0.0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1.011 SG)
- Date Bottled/Kegged: 05 Oct 2019 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 04 Nov 2019 - Drink and enjoy!

Notes