

156 ManChild West Coast 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: 21 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:

Prepare for Brewing

- Hydrate yeast with 1927.45 ml warm water and add optional 96.4 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal
-

Water Prep

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

Mash or Steep Grains

- Steep Water Volume: 1.00 gal
- Steep Grain Weight: 1 lbs
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
1 lbs	Carapils (Briess) [Steep] (1.5 SRM)	Grain	2	11.1 %	0.08 gal

Boil Wort with Extract

- Boil Fermentables Weight: 8 lbs
- Boil Fermentables Volume: 0.61 gal
- Est Boil Water Addition: 2.66 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.097 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
8 lbs	DME Golden Light (Briess) [Boil] (4.0 SRM)	Dry Extract	3	88.9 %	0.61 gal
2.00 oz	Centennial [10.00 %] - Boil 60.0 min	Hop	4	43.0 IBUs	-
2.00 oz	Citra [12.00 %] - Boil 10.0 min	Hop	5	18.7 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.063 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: 1.063 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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: 1.015 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