

# 184 Mary Lou & Hunter, Too 5 Gallon Extract

Double IPA (22 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:** 27 Jan 2020  
**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 388.48 ml warm water and add optional 19.4 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

### Mash or Steep Grains

- Steep Water Volume: 3.00 gal
- Steep Grain Weight: 3 lbs
- Steep Time: 30
- Steep Temp: 155.0

### Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
2 lbs	Canada Flaked Wheat Malt [Steep] (1.5 SRM)	Grain	1	14.7 %	0.16 gal
1 lbs	Carapils (Briess) [Steep] (1.5 SRM)	Grain	2	7.4 %	0.08 gal

### Boil Wort with Extract

- Boil Fermentables Weight: 10 lbs 9.0 oz
- Boil Fermentables Volume: 0.87 gal
- Est Boil Water Addition: 0.40 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.113 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs	DME Golden Light (Briess) [Boil] (4.0 SRM)	Dry Extract	4	7.4 %	0.08 gal
9 lbs 9.0 oz	LME Golden Light (Briess) [Boil] (4.0 SRM)	Extract	5	70.5 %	0.80 gal

### Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
3.00 oz	Galaxy [14.00 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	6	39.3 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.073 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	7	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.073 SG)

- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 5.00 gal

Fermentation

- 27 Jan 2020 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 31 Jan 2020 - 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
0.50 oz	Citra [12.00 %] - Dry Hop 5.0 Days	Hop	8	0.0 IBUs	-
0.50 oz	Warrior [15.00 %] - Dry Hop 10.0 Days	Hop	9	0.0 IBUs	-

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.018 SG)
- Date Bottled/Kegged: 10 Feb 2020 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 11 Mar 2020 - Drink and enjoy!

Notes