

184 Mary Lou & Hunter, Too 5 Gallon All Grain

Double IPA (22 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: 27 Jan 2020
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 402.14 ml warm water and add optional 20.1 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.61 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
9 lbs 6.0 oz	Superior Pils Malt (2.0 SRM)	Grain	1	61.5 %	0.73 gal
3 lbs 8.0 oz	Canada Flaked Wheat Malt (1.5 SRM)	Grain	2	23.0 %	0.27 gal
2 lbs 6.0 oz	Carapils (Briess) (1.5 SRM)	Grain	3	15.6 %	0.19 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 4.77 gal of water at 163.7 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 3.84 gal water at 168.0 F

First Wort Hops

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Galaxy [14.00 %] - First Wort 60.0 min	Hop	4	43.7 IBUs	-

- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.067 SG

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
2.00 oz	Galaxy [14.00 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	5	39.7 IBUs	-

- Estimated Post Boil Vol: 5.99 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
1.0 pkg	Voss Kveik Ale Yeast (Lallemand #-) [50.28 ml]	Yeast	6	-	-

- Measure Actual Original Gravity _____ (Target: 1.076 SG)
- Measure Actual Batch Volume _____ (Target: 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	Warrior [15.00 %] - Dry Hop 10.0 Days	Hop	7	0.0 IBUs	-
0.50 oz	Citra [12.00 %] - Dry Hop 5.0 Days	Hop	8	0.0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1.015 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