

You're not the voss of me 5G

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: 01 Nov 2020
Brewer:
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 342.41 ml warm water and add optional 17.1 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.28 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
8 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	64.0 %	0.63 gal
3 lbs	BEST Chit Malt (BESTMALZ) (1.3 SRM)	Grain	2	24.0 %	0.23 gal
1 lbs 8.0 oz	Wheat, Flaked (1.6 SRM)	Grain	3	12.0 %	0.12 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 15.62 qt of water at 163.7 F	152.0 F	60 min

- Sparge Water Acid: None
- Fly sparge with 4.37 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.056 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Galaxy [14.00 %] - Boil 60.0 min	Hop	4	43.6 IBUs	-
1.00 oz	Mosaic (HBC 369) [12.25 %] - Boil 60.0 min	Hop	5	38.2 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.064 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: 1.064 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 01 Nov 2020 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)

05 Nov 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
1.00 oz	Citra [12.00 %] - Dry Hop 7.0 Days	Hop	7	0.0 IBUs	-
1.00 oz	Galaxy [14.00 %] - Dry Hop 7.0 Days	Hop	8	0.0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1.014 SG)
- Date Bottled/Kegged: 15 Nov 2020 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 15 Dec 2020 - Drink and enjoy!

Notes