

You're not the voss of me 5G 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: 01 Nov 2020
Version: 1
Brewer:
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 336.38 ml warm water and add optional 16.8 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 3.57 gal
- Steep Grain Weight: 4 lbs 8.0 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
3 lbs	BEST Chit Malt (BESTMALZ) [Steep] (1.3 SRM)	Grain	1	22.9 %	0.23 gal
1 lbs 8.0 oz	Wheat, Flaked [Steep] (1.6 SRM)	Grain	2	11.5 %	0.12 gal

Boil Wort with Extract

- Boil Fermentables Weight: 8 lbs 9.6 oz
- Boil Fermentables Volume: 0.70 gal
- Est Boil Water Addition: 0.00 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.097 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
2 lbs	DME Wheat Bavarian (Briess) [Boil] (8.0 SRM)	Dry Extract	3	15.3 %	0.15 gal
6 lbs 9.6 oz	LME Golden Light (Briess) [Boil] (4.0 SRM)	Extract	4	50.4 %	0.55 gal
2.00 oz	Galaxy [14.00 %] - Boil 60.0 min	Hop	5	60.5 IBUs	-
1.00 oz	Mosaic (HBC 369) [12.25 %] - Boil 60.0 min	Hop	6	26.5 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	Voss Kveik Ale Yeast (Lallemand #-) [50.28 ml]	Yeast	7	-	-

- 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

- 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	8	0.0 IBUs	-
1.00 oz	Galaxy [14.00 %] - Dry Hop 7.0 Days	Hop	9	0.0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1.015 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