

231 Baldur 5G All Grain

American IPA (21 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: 29 Nov 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

- No yeast starter used
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.20 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
4 lbs 12.0 oz	Brewers Malt 2-Row (Briess) (1.8 SRM)	Grain	1	40.0 %	0.37 gal
4 lbs 12.0 oz	White Wheat Malt (2.4 SRM)	Grain	2	40.0 %	0.37 gal
1 lbs 3.0 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	3	10.0 %	0.09 gal
1 lbs 3.0 oz	Oats, Flaked (1.0 SRM)	Grain	4	10.0 %	0.09 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 14.84 qt of water at 168.2 F	156.0 F	45 min

- Sparge Water Acid: None
- Fly sparge with 4.49 gal water at 168.0 F

First Wort Hops

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Sabro [14.00 %] - First Wort 60.0 min	Hop	5	24.0 IBUs	-

- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.056 SG

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
0.75 oz	Citra [12.00 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	6	14.0 IBUs	-
0.75 oz	Sabro [14.00 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	7	16.3 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
0.0 pkg	Tropical IPA (Omega #OYL-200)	Yeast	8	-	-

- Measure Actual Original Gravity _____ (Target: 1.064 SG)

Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 29 Nov 2020 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 03 Dec 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
0.75 oz	Sabro [14.00 %] - Dry Hop 21.0 Days	Hop	9	0.0 IBUs	-
0.75 oz	Citra [12.00 %] - Dry Hop 0.0 Days	Hop	10	0.0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1.010 SG)
- Date Bottled/Kegged: 13 Dec 2020 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 12 Jan 2021 - Drink and enjoy!

Notes