

238 Curricula SHB/FSB Collab 5G Extract

American Pale Ale (18 B)

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: 14 Jan 2021
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

- No yeast starter used
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 2.81 gal
- Steep Grain Weight: 2 lbs 13.0 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
2 lbs 5.0 oz	Wheat - White Malt (Briess) [Steep] (2.3 SRM)	Grain	1	18.7 %	0.18 gal
8.0 oz	Acid Malt [Steep] (3.0 SRM)	Grain	2	4.0 %	0.04 gal

Boil Wort with Extract

- Boil Fermentables Weight: 9 lbs 9.0 oz
- Boil Fermentables Volume: 0.81 gal
- Est Boil Water Addition: 0.65 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.096 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
9 lbs 9.0 oz	Pale Liquid Extract [Boil] (8.0 SRM)	Extract	4	77.3 %	0.81 gal

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
2.00 oz	Cashmere [8.50 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	5	18.4 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.062 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	Voss Kveik (Omega #OYL-062)	Yeast	6	-	-

- Measure Actual Original Gravity _____ (Target: 1.062 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

- Add water if needed to achieve final volume of 5.00 gal

Fermentation

- 14 Jan 2021 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 18 Jan 2021 - 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
3.00 oz	Sabro [14.00 %] - Dry Hop 0.0 Days	Hop	7	0.0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1.013 SG)
- Date Bottled/Kegged: 28 Jan 2021 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 27 Feb 2021 - Drink and enjoy!

Notes