

# 239 Melanie 5G Extract

Wee Heavy (17 C)

**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:** 17 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:

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
8.0 oz	Acid Malt [Steep] (3.0 SRM)	Grain	1	3.2 %	0.04 gal
5.0 oz	Carafa Special III (Weyermann) [Steep] (470.0 SRM)	Grain	2	2.0 %	0.02 gal
1 lbs	DME Golden Light (Briess) [Boil] (4.0 SRM)	Dry Extract	3	6.4 %	0.08 gal
13 lbs 12.0 oz	LME Golden Light (Briess) [Boil] (4.0 SRM)	Extract	4	88.4 %	1.15 gal
1.00 oz	East Kent Goldings (EKG) [5.00 %] - Boil 60.0 min	Hop	5	6.6 IBUs	-
1.00 oz	East Kent Goldings (EKG) [5.00 %] - Boil 30.0 min	Hop	6	5.1 IBUs	-
0.50 oz	East Kent Goldings (EKG) [5.00 %] - Boil 0.0 min	Hop	7	0.0 IBUs	-
0.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	8	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1.098 SG  
**Est Final Gravity:** 1.024 SG  
**Estimated Alcohol by Vol:** 10.0 %  
**Bitterness:** 11.6 IBUs  
**Est Color:** 17.5 SRM **Est Calories:** 346.2 kcal/12oz

**Measured Original Gravity:** 1.046 SG  
**Measured Final Gravity:** 1.010 SG  
**Actual Alcohol by Vol:** 4.7 %  
**Measured Calories:** 151.6 kcal/12oz

## Grain Steeping and Boil Profile

**Steep Water Volume:** 0.81 gal  
**Steep Grain Weight:** 13.0 oz  
**Steep Time:** 30  
**Steep Temp:** 155.0

**Boil Fermentables Weight:** 14 lbs 12.0 oz  
**Boil Fermentables Volume:** 1.22 gal  
**Est Boil Water Addition:** 2.24 gal

## Carbonation and Storage

**Carbonation Type:** Bottle  
**Pressure/Weight:** 3.61 oz  
**Keg/Bottling Temperature:** 70.0 F  
**Fermentation:** Ale, Two Stage  
**Fermenter:**

**Volumes of CO2:** 2.3  
**Carbonation Est:** Bottle with 3.61 oz Corn Sugar  
**Carbonation (from Meas Vol):** Bottle with 3.93 oz Corn Sugar  
**Age for:** 30.00 days  
**Storage Temperature:** 65.0 F

## Notes

Created with *BeerSmith*