

# 200 The Story of Tonight 5G Extract

American Barleywine (22 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:** 28 May 2020  
**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

- Hydrate yeast with 470.06 ml warm water and add optional 23.5 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

### Mash or Steep Grains

- Steep Water Volume: 4.20 gal
- Steep Grain Weight: 13 lbs 2.0 oz
- Steep Time: 30
- Steep Temp: 155.0

### Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
13 lbs 2.0 oz	Pale Liquid Extract [Steep] (8.0 SRM)	Extract	1	92.9 %	1.12 gal

### Boil Wort with Extract

- Boil Fermentables Weight: 1 lbs
- Boil Fermentables Volume: 0.08 gal
- Est Boil Water Addition: 0.00 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.138 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs	Light Dry Extract [Boil] (8.0 SRM)	Dry Extract	2	7.1 %	0.08 gal
2.00 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Boil 60.0 min	Hop	3	46.1 IBUs	-
1.50 oz	Centennial [10.00 %] - Boil 60.0 min	Hop	4	22.3 IBUs	-

### Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.50 oz	Cashmere [8.50 %] - Steep/Whirlpool 20.0 min, 194.4 F	Hop	5	5.7 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.089 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: 1.089 SG)

- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 5.00 gal

Fermentation

- 28 May 2020 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 01 Jun 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	Cashmere [8.50 %] - Dry Hop 5.0 Days	Hop	7	0.0 IBUs	-

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.022 SG)
- Date Bottled/Kegged: 11 Jun 2020 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 11 Jul 2020 - Drink and enjoy!

Notes