

180 Blood, Sweat, and Mango 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: 05 Jan 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

- Hydrate yeast with 374.59 ml warm water and add optional 18.7 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.47 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
10 lbs 9.0 oz	Superior Pils Malt (2.0 SRM)	Grain	1	74.8 %	0.83 gal
1 lbs 3.0 oz	Canada Flaked Wheat Malt (1.5 SRM)	Grain	2	8.4 %	0.09 gal
1 lbs 3.0 oz	Cara-Pils/Dextrine (2.0 SRM)	Grain	3	8.4 %	0.09 gal
1 lbs 1.0 oz	Pale Malt (2 Row) UK (3.0 SRM)	Grain	4	7.5 %	0.08 gal
2.0 oz	Barley, Flaked (1.7 SRM)	Grain	5	0.9 %	0.01 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 4.41 gal of water at 163.9 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 4.06 gal water at 168.0 F

First Wort Hops

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Galena [12.50 %] - First Wort 60.0 min	Hop	6	20.4 IBUs	-

- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.062 SG

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Huell Melon [7.20 %] - Steep/Whirlpool 40.0 min, 194.4 F	Hop	7	9.4 IBUs	-
1.00 oz	Jarrylo [16.00 %] - Steep/Whirlpool 40.0 min, 194.4 F	Hop	8	20.8 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.070 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	9	-	-

- Measure Actual Original Gravity _____ (Target: 1.070 SG)

Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

05 Jan 2020 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)

09 Jan 2020 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

Measure Final Gravity: _____ (Estimate: 1.014 SG)

Date Bottled/Kegged: 19 Jan 2020 - Carbonation: Bottle with 3.61 oz Corn Sugar

Age beer for 30.00 days at 65.0 F

18 Feb 2020 - Drink and enjoy!

Notes

Bood Orange and Mango