

180 Blood Sweat and Mango 5 Gallon Extract

American IPA (21 A)

Type: Extract
Batch Size: 5.00 gal
Boil Size: 3.68 gal
Boil Time: 60 min
End of Boil Vol: 3.39 gal
Final Bottling Vol: 4.60 gal

Date: 31 Jan 2020
Version: 1
Brewer: Schoolhouse Brewing
Asst Brewer:
Equipment: Pot (4 Gal/15.1 L) - Extract
Fermentation: Ale, Two Stage
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 369.06 ml warm water and add optional 18.5 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 5.93 gal

Mash or Steep Grains

- Steep Water Volume: 2.50 gal
- Steep Grain Weight: 2 lbs 8.0 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
1 lbs	Carapils 6-Row (Briess) [Steep] (1.3 SRM)	Grain	1	7.8 %	0.08 gal
1 lbs	Oats, Flaked [Steep] (1.0 SRM)	Grain	2	7.8 %	0.08 gal
7.0 oz	Pale Malt (2 Row) Bel [Steep] (3.0 SRM)	Grain	3	3.4 %	0.03 gal
1.0 oz	Barley, Flaked [Steep] (1.7 SRM)	Grain	4	0.5 %	0.00 gal

Boil Wort with Extract

- Boil Fermentables Weight: 10 lbs 6.0 oz
- Boil Fermentables Volume: 0.89 gal
- Est Boil Water Addition: 0.29 gal
- Target Boil Volume: 3.68 gal
- Estimated pre-boil gravity is 1.114 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
4 lbs	Briess Pilsen Light [Boil] (2.0 SRM)	Dry Extract	6	31.1 %	0.35 gal
6 lbs 6.0 oz	Pilsner Liquid Extract [Boil] (3.5 SRM)	Extract	7	49.5 %	0.54 gal

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
3.00 oz	Huell Melon [7.20 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	8	21.0 IBUs	-

- Estimated Post Boil Vol: 3.39 gal and Est Post Boil Gravity: 1.069 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: 1.069 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 5.00 gal

Fermentation

- 31 Jan 2020 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 04 Feb 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
2.00 oz	Jarrylo [16.00 %] - Dry Hop 21.0 Days	Hop	10	0.0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1.017 SG)
- Date Bottled/Kegged: 14 Feb 2020 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 15 Mar 2020 - Drink and enjoy!

Notes