

244 The Big O Milkshake 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: 19 Feb 2021
Brewer: Thomas Monti
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Stainless
Efficiency: 80.00 %
Est Mash Efficiency: 92.0 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 383.62 ml warm water and add optional 19.2 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.12 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
6 lbs 5.5 oz	Brewers Malt 2-Row (Briess) (1.8 SRM)	Grain	1	52.4 %	0.50 gal
2 lbs 1.8 oz	Canadian Superior wheat (1.0 SRM)	Grain	2	17.5 %	0.17 gal
1 lbs 14.8 oz	Canada Flaked Wheat Malt (1.5 SRM)	Grain	3	15.9 %	0.15 gal
12.3 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	4	6.3 %	0.06 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.49 gal of water at 163.9 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 4.63 gal water at 168.0 F

First Wort Hops

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Citra [12.00 %] - First Wort 60.0 min	Hop	5	37.5 IBUs	-

- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.057 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs	Milk Sugar (Lactose) [Boil] [Boil for 15 min](0.0 SRM)	Sugar	6	7.9 %	0.08 gal

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Citra [12.00 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	7	17.5 IBUs	-
1.00 oz	Sabro [14.00 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	8	20.4 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.072 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
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1.0 pkg	Voss Kveik Ale Yeast (Lallemand #-) [50.28 ml]	Yeast	9	-	-
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- Measure Actual Original Gravity _____ (Target: 1.072 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 19 Feb 2021 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 23 Feb 2021 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Secondary Ingredients

Amt	Name	Type	#	%/IBU	Volume
6.00 lb	blood orange puree (Secondary)	Flavor	10	-	-

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Citra [12.00 %] - Dry Hop 0.0 Days	Hop	11	0.0 IBUs	-
0.50 oz	Sabro [14.00 %] - Dry Hop 0.0 Days	Hop	12	0.0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1.012 SG)
- Date Bottled/Kegged: 05 Mar 2021 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 04 Apr 2021 - Drink and enjoy!

Notes