

# 244 The Big O Milkshake 5G Extract

American IPA (21 A)

**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:** 19 Feb 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:

### Prepare for Brewing

- Hydrate yeast with 403.76 ml warm water and add optional 20.2 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

### Mash or Steep Grains

- Steep Water Volume: 3.39 gal
- Steep Grain Weight: 7 lbs 11.0 oz
- Steep Time: 30
- Steep Temp: 155.0

### Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
4 lbs	Canadian Superior wheat [Steep] (1.0 SRM)	Grain	1	21.9 %	0.31 gal
3 lbs 11.0 oz	Canada Flaked Wheat Malt [Steep] (1.5 SRM)	Grain	2	20.2 %	0.29 gal

### Boil Wort with Extract

- Boil Fermentables Weight: 10 lbs 9.0 oz
- Boil Fermentables Volume: 0.88 gal
- Est Boil Water Addition: 0.00 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.108 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
9 lbs 9.0 oz	LME Pilsen Light (Briess) [Boil] (2.3 SRM)	Extract	4	52.4 %	0.80 gal
1 lbs	Milk Sugar (Lactose) [Boil] [Boil for 15 min](0.0 SRM)	Sugar	5	5.5 %	0.09 gal

### Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.14 oz	Citra [12.00 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	6	12.3 IBUs	-
1.14 oz	Sabro [14.00 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	7	14.3 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.076 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	8	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.076 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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	9	-	-

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	10	0.0 IBUs	-
0.50 oz	Sabro [14.00 %] - Dry Hop 0.0 Days	Hop	11	0.0 IBUs	-

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.016 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