

259 Pineapple-Mango IPA 5 Gallon 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: 10 May 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 380.98 ml warm water and add optional 19.0 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal
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Water Prep

Amt	Name	Type	#	%/IBU	Volume
8.83 gal	12/20 water	Water	1	-	-

Mash or Steep Grains

- Steep Water Volume: 1.38 gal
- Steep Grain Weight: 1 lbs 6.0 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
1 lbs 6.0 oz	Carapils (Briess) [Steep] (1.5 SRM)	Grain	2	11.5 %	0.11 gal

Boil Wort with Extract

- Boil Fermentables Weight: 10 lbs 9.0 oz
- Boil Fermentables Volume: 0.87 gal
- Est Boil Water Addition: 2.03 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.111 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs	DME Wheat Bavarian (Briess) [Boil] (8.0 SRM)	Dry Extract	4	8.4 %	0.08 gal
9 lbs 9.0 oz	LME Golden Light (Briess) [Boil] (4.0 SRM)	Extract	5	80.1 %	0.80 gal

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	NZH-107 [9.00 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	6	8.6 IBUs	-
1.00 oz	zamba [11.00 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	7	10.5 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.071 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
0.0 pkg	Voss Kveik Ale Yeast (Lallemand #-) [50.28 ml]	Yeast	8	-	-

- Measure Actual Original Gravity _____ (Target: 1.071 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 5.00 gal

Fermentation

- 10 May 2021 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 14 May 2021 - 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
0.50 oz	NZH-107 [9.00 %] - Dry Hop 0.0 Days	Hop	9	0.0 IBUs	-
0.50 oz	zamba [11.00 %] - Dry Hop 0.0 Days	Hop	10	0.0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1.018 SG)
- Date Bottled/Kegged: 24 May 2021 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 23 Jun 2021 - Drink and enjoy!

Notes