

258 S.M.A.S.H. for Stache 5G Extract

American Pale Ale (18 B)

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: 30 Apr 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 270.67 ml warm water and add optional 13.5 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal
-

Water Prep

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

Mash or Steep Grains

- Steep Water Volume: 0.50 gal
- Steep Grain Weight: 8.0 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
8.0 oz	Carapils (Briess) [Steep] (1.5 SRM)	Grain	2	6.3 %	0.04 gal

Boil Wort with Extract

- Boil Fermentables Weight: 7 lbs 6.0 oz
- Boil Fermentables Volume: 0.61 gal
- Est Boil Water Addition: 3.17 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.077 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs	DME Golden Light (Briess) [Boil] (4.0 SRM)	Dry Extract	3	12.7 %	0.08 gal
6 lbs 6.0 oz	LME Pilsen Light (Briess) [Boil] (2.3 SRM)	Extract	4	81.0 %	0.53 gal
1.00 oz	zamba [11.00 %] - Boil 60.0 min	Hop	5	28.4 IBUs	-

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	zamba [11.00 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	6	7.1 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.050 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	7	-	-

- Measure Actual Original Gravity _____ (Target: 1.050 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 5.00 gal

Fermentation

- 30 Apr 2021 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 04 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
0.25 oz	zamba [11.00 %] - Dry Hop 0.0 Days	Hop	8	0.0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1.012 SG)
- Date Bottled/Kegged: 14 May 2021 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 13 Jun 2021 - Drink and enjoy!

Notes