

# 210 Hop Hearted 5G Extract

American Barleywine (22 C)

**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:** 02 Aug 2020  
**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 440.08 ml warm water and add optional 22.0 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

### Mash or Steep Grains

- Steep Water Volume: 4.28 gal
- Steep Grain Weight: 14 lbs 7.0 oz
- Steep Time: 30
- Steep Temp: 155.0

### Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
13 lbs 3.0 oz	Pale Liquid Extract [Steep] (8.0 SRM)	Extract	1	91.3 %	1.12 gal
1 lbs 4.0 oz	Cara-Pils/Dextrine [Steep] (2.0 SRM)	Grain	2	8.7 %	0.10 gal

### Boil Wort with Extract

- Boil Fermentables Weight: 0.0 oz
- Boil Fermentables Volume: 0.00 gal
- Est Boil Water Addition: 0.00 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.129 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
2.00 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Boil 60.0 min	Hop	3	50.2 IBUs	-

### Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
2.00 oz	Centennial [10.00 %] - Steep/Whirlpool 20.0 min, 194.4 F	Hop	4	9.8 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.083 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	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	5	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.083 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)

- Add water if needed to achieve final volume of 5.00 gal

Fermentation

- 02 Aug 2020 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 06 Aug 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
0.50 oz	Amarillo [9.20 %] - Dry Hop 0.0 Days	Hop	6	0.0 IBUs	-
0.50 oz	Amarillo [9.20 %] - Dry Hop 0.0 Days	Hop	7	0.0 IBUs	-

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.020 SG)
- Date Bottled/Kegged: 16 Aug 2020 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 15 Sep 2020 - Drink and enjoy!

Notes