

203 Princess Slaya 5G All Grain

American Pale Ale (18 B)

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: 25 Jun 2020
Brewer: Thomas Monti
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Cooler
Efficiency: 72.00 %
Est Mash Efficiency: 82.8 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 285.79 ml warm water and add optional 14.3 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.00 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
3 lbs 7.0 oz	Brewers Malt 2-Row (Briess) (1.8 SRM)	Grain	1	33.7 %	0.27 gal
3 lbs 7.0 oz	Wheat Malt, Ger (2.0 SRM)	Grain	2	33.7 %	0.27 gal
1 lbs 3.0 oz	Barley, Flaked (1.7 SRM)	Grain	3	11.6 %	0.09 gal
1 lbs 3.0 oz	Cara-Pils/Dextrine (2.0 SRM)	Grain	4	11.6 %	0.09 gal
1 lbs	Acidulated (Weyermann) (1.8 SRM)	Grain	5	9.4 %	0.08 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.26 gal of water at 164.6 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 4.75 gal water at 168.0 F

First Wort Hops

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Centennial [10.00 %] - First Wort 60.0 min	Hop	6	18.7 IBUs	-

- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.046 SG

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.50 oz	Amarillo t45 Fruit Punch [13.00 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	7	33.1 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.053 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: 1.053 SG)

Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

25 Jun 2020 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)

29 Jun 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
1.00 oz	Amarillo t45 Fruit Punch [13.00 %] - Dry Hop 5.0 Days	Hop	9	0.0 IBUs	-

Measure Final Gravity: _____ (Estimate: 1.011 SG)

Date Bottled/Kegged: 09 Jul 2020 - Carbonation: Bottle with 3.61 oz Corn Sugar

Age beer for 30.00 days at 65.0 F

08 Aug 2020 - Drink and enjoy!

Notes