

203 Princess Slaya 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: 25 Jun 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 307.45 ml warm water and add optional 15.4 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 2.50 gal
- Steep Grain Weight: 2 lbs 8.0 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
1 lbs	Acid Malt [Steep] (3.0 SRM)	Grain	1	9.2 %	0.08 gal
1 lbs	Cara-Pils/Dextrine [Steep] (2.0 SRM)	Grain	2	9.2 %	0.08 gal
8.0 oz	Carafoam [Steep] (2.0 SRM)	Grain	3	4.6 %	0.04 gal

Boil Wort with Extract

- Boil Fermentables Weight: 8 lbs 6.0 oz
- Boil Fermentables Volume: 0.70 gal
- Est Boil Water Addition: 1.08 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.088 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
2 lbs	Light Dry Extract [Boil] (8.0 SRM)	Dry Extract	4	18.4 %	0.16 gal
6 lbs 6.0 oz	Pilsner Liquid Extract [Boil] (3.5 SRM)	Extract	5	58.6 %	0.54 gal
1.50 oz	Centennial [10.00 %] - Boil 60.0 min	Hop	6	35.1 IBUs	-

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Amarillo t45 Fruit Punch [13.00 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	7	15.2 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.057 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: 1.057 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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: 1.014 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