

266 We Still Do 5 Gallon 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: 09 Jun 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 283.28 ml warm water and add optional 14.2 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 3.00 gal
- Steep Grain Weight: 3 lbs
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
1 lbs	Carapils (Briess) [Steep] (1.5 SRM)	Grain	1	9.6 %	0.08 gal
1 lbs	Oats, Flaked [Steep] (1.0 SRM)	Grain	2	9.6 %	0.08 gal
1 lbs	White Wheat Malt [Steep] (2.4 SRM)	Grain	3	9.6 %	0.08 gal

Boil Wort with Extract

- Boil Fermentables Weight: 7 lbs 6.0 oz
- Boil Fermentables Volume: 0.61 gal
- Est Boil Water Addition: 0.67 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.081 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs	DME Wheat Bavarian (Briess) [Boil] (8.0 SRM)	Dry Extract	4	9.6 %	0.08 gal
6 lbs 6.0 oz	LME Pilsen Light (Briess) [Boil] (2.3 SRM)	Extract	5	61.4 %	0.53 gal
1.00 oz	Centennial [10.00 %] - Boil 60.0 min	Hop	6	25.0 IBUs	-

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Amarillo [9.20 %] - Steep/Whirlpool 20.0 min, 185.0 F	Hop	7	4.7 IBUs	-
1.00 oz	Galaxy [14.00 %] - Steep/Whirlpool 20.0 min, 185.0 F	Hop	8	7.1 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.052 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
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1.0 pkg | Voss Kveik Ale Yeast (Lallemand #-) [50.28 ml] | Yeast | 9 | - | -

- Measure Actual Original Gravity _____ (Target: 1.052 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 5.00 gal

Fermentation

- 09 Jun 2021 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 13 Jun 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	Galaxy [14.00 %] - Dry Hop 0.0 Days	Hop	10	0.0 IBUs	-
0.50 oz	citiva [7.00 %] - Dry Hop 0.0 Days	Hop	11	0.0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1.013 SG)
- Date Bottled/Kegged: 23 Jun 2021 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 23 Jul 2021 - Drink and enjoy!

Notes