

270 Doomsday IPA 5 Gallon All Grain

American IPA (21 A)

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: 08 Jul 2021
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 302.48 ml warm water and add optional 15.1 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.05 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

| Amt | Name | Type | # | %/IBU | Volume |
|--------------|---------------------------------------|-------|---|--------|----------|
| 8 lbs 3.0 oz | Brewers Malt 2-Row (Briess) (1.8 SRM) | Grain | 1 | 77.1 % | 0.64 gal |
| 1 lbs 4.0 oz | Aromatic Malt (Dingemans) (19.0 SRM) | Grain | 2 | 11.8 % | 0.10 gal |
| 1 lbs 3.0 oz | Carapils 6-Row (Briess) (1.3 SRM) | Grain | 3 | 11.2 % | 0.09 gal |

Mash Steps

| Name | Description | Step Temperature | Step Time |
|---------|----------------------------------|------------------|-----------|
| Mash In | Add 3.32 gal of water at 164.7 F | 150.0 F | 75 min |

- Sparge Water Acid: None
- Fly sparge with 4.73 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.049 SG

Boil Ingredients

| Amt | Name | Type | # | %/IBU | Volume |
|---------|--------------------------------------|------|---|-----------|--------|
| 1.25 oz | Centennial [10.00 %] - Boil 60.0 min | Hop | 4 | 41.4 IBUs | - |
| 1.25 oz | Galaxy [14.00 %] - Boil 15.0 min | Hop | 5 | 28.8 IBUs | - |
| 0.50 oz | Centennial [10.00 %] - Boil 0.0 min | Hop | 6 | 0.0 IBUs | - |

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.056 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: 1.056 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 08 Jul 2021 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 12 Jul 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 | Centennial [10.00 %] - Dry Hop 0.0 Days | Hop | 8 | 0.0 IBUs | - |

- Measure Final Gravity: _____ (Estimate: 1.011 SG)
- Date Bottled/Kegged: 22 Jul 2021 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 21 Aug 2021 - Drink and enjoy!

Notes