

284 Lil Punk Vol 2 All Grain

Experimental Beer (34 C)

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: 02 Sep 2019
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: Roasted Pumpkin
Pumpkin Spice
Vanilla Bean Paste

Prepare for Brewing

- Hydrate yeast with 2005.22 ml warm water and add optional 100.3 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 7.95 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
7 lbs	Munich II (Weyermann) (8.5 SRM)	Grain	1	59.6 %	0.55 gal
1 lbs 4.0 oz	Melanoiden Malt (20.0 SRM)	Grain	2	10.6 %	0.10 gal
1 lbs 3.0 oz	Carapils (Briess) (1.5 SRM)	Grain	3	10.1 %	0.09 gal
5.0 oz	Carafa II (Weyermann) (415.0 SRM)	Grain	4	2.7 %	0.02 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.05 gal of water at 168.2 F	156.0 F	45 min
Mash Out	Add 1.22 gal of water at 202.4 F	168.0 F	10 min

- Sparge Water Acid: None
- Fly sparge with 3.68 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.058 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
2 lbs	Milk Sugar (Lactose) [Boil] [Boil for 150 min](0.0 SRM)	Sugar	5	17.0 %	0.17 gal
1.00 oz	Northern Brewer [8.50 %] - Boil 60.0 min	Hop	6	26.0 IBUs	-
0.50 oz	Northern Brewer [8.50 %] - Boil 30.0 min	Hop	7	10.0 IBUs	-
0.50 oz	Northern Brewer [8.50 %] - Boil 5.0 min	Hop	8	2.6 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.066 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
0.0 pkg	London ESB English Style Ale Yeast (Lallemand #-) [23.66 ml]	Yeast	9	-	-

- Measure Actual Original Gravity _____ (Target: 1.066 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 02 Sep 2019 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 06 Sep 2019 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Secondary Ingredients

Amt	Name	Type	#	%/IBU	Volume
2.00 tsp	Cinnamon Powder (Secondary 7.0 days)	Spice	10	-	-
2.00 tsp	Nutmeg (Secondary 7.0 days)	Spice	11	-	-

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.014 SG)
- Date Bottled/Kegged: 16 Sep 2019 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 16 Oct 2019 - Drink and enjoy!

Notes