

284 Lil Punk Vol 2 Extract

Experimental Beer (34 C)

Type: Extract
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

Date: 02 Sep 2019
Version: 1
Brewer: Thomas Monti
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Cooler
Fermentation: Ale, Two Stage



Taste Rating: 30.0

Taste Notes: Roasted Pumpkin
Pumpkin Spice
Vanilla Bean Paste

Prepare for Brewing

- Hydrate yeast with 1901.19 ml warm water and add optional 95.1 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.53 gal

Mash or Steep Grains

- Steep Water Volume: 2.88 gal
- Steep Grain Weight: 2 lbs 14.0 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
1 lbs 8.0 oz	Carapils (Briess) [Steep] (1.5 SRM)	Grain	1	12.2 %	0.12 gal
1 lbs 2.0 oz	Caramel/Crystal Malt - 20L [Steep] (20.0 SRM)	Grain	2	9.2 %	0.09 gal
4.0 oz	Carafa II (Weyermann) [Steep] (415.0 SRM)	Grain	3	2.0 %	0.02 gal

Boil Wort with Extract

- Boil Fermentables Weight: 9 lbs 6.0 oz
- Boil Fermentables Volume: 0.79 gal
- Est Boil Water Addition: 2.87 gal
- Target Boil Volume: 6.53 gal
- Estimated pre-boil gravity is 1.063 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
6 lbs 6.0 oz	LME Sparkling Amber Liquid (Briess) [Boil] (10.5 SRM)	Extract	4	52.0 %	0.53 gal
3 lbs	Milk Sugar (Lactose) [Boil] [Boil for 150 min](0.0 SRM)	Sugar	5	24.5 %	0.26 gal
1.00 oz	Northern Brewer [8.50 %] - Boil 60.0 min	Hop	6	24.8 IBUs	-
0.50 oz	Northern Brewer [8.50 %] - Boil 30.0 min	Hop	7	9.5 IBUs	-
0.00 oz	Northern Brewer [8.50 %] - Boil 5.0 min	Hop	8	0.0 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.062 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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0.0 pkg | London ESB English Style Ale Yeast (Lallemand #-) [23.66 ml] | Yeast | 9 | - | -

- Measure Actual Original Gravity _____ (Target: 1.062 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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: 1.009 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