

# 285 Sultry Pale Ale 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:** 06 Sep 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 268.39 ml warm water and add optional 13.4 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

### Boil Wort with Extract

- Boil Fermentables Weight: 7 lbs 6.0 oz
- Boil Fermentables Volume: 0.61 gal
- Est Boil Water Addition: 3.67 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.076 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs	DME Wheat Bavarian (Briess) [Boil] (8.0 SRM)	Dry Extract	2	13.6 %	0.08 gal
6 lbs 6.0 oz	LME Golden Light (Briess) [Boil] (4.0 SRM)	Extract	3	86.4 %	0.53 gal

### Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Amarillo [9.20 %] - Steep/Whirlpool 40.0 min, 194.4 F	Hop	4	10.5 IBUs	-
1.00 oz	Citra [12.00 %] - Steep/Whirlpool 40.0 min, 194.4 F	Hop	5	13.7 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.049 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	6	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.049 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 5.00 gal

### Fermentation

- 06 Sep 2021 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 10 Sep 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
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Amt	Name	Type	#	%IBU	Volume
0.50 oz	Amarillo [9.20 %] - Dry Hop 7.0 Days	Hop	7	0.0 IBUs	-
0.50 oz	Citra [12.00 %] - Dry Hop 7.0 Days	Hop	8	0.0 IBUs	-

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.012 SG)
- Date Bottled/Kegged: 20 Sep 2021 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 20 Oct 2021 - Drink and enjoy!

Notes