

293 Queen of Haze 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 Oct 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 352.26 ml warm water and add optional 17.6 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.20 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
5 lbs 14.0 oz	Malteurop 2-Row Pale (2.1 SRM)	Grain	1	49.7 %	0.46 gal
3 lbs 9.0 oz	Malteurop Wheat (3.3 SRM)	Grain	2	30.2 %	0.28 gal
2 lbs 6.0 oz	Oats, Flaked (Briess) (1.4 SRM)	Grain	3	20.1 %	0.19 gal
0.50 oz	BRU-1 [15.00 %] - Mash 60.0 min	Hop	4	4.6 IBUs	-

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.69 gal of water at 168.2 F	156.0 F	45 min

- Sparge Water Acid: None
- Fly sparge with 4.51 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.058 SG

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Amarillo [9.20 %] - Steep/Whirlpool 40.0 min, 194.4 F	Hop	5	12.4 IBUs	-
0.75 oz	Citra [12.00 %] - Steep/Whirlpool 40.0 min, 194.4 F	Hop	6	12.1 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
1.0 pkg	Voss Kveik Ale Yeast (Lallemand #-) [50.28 ml]	Yeast	7	-	-

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

Fermentation

- 08 Oct 2021 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 12 Oct 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	Amarillo [9.20 %] - Dry Hop 0.0 Days	Hop	8	0.0 IBUs	-
0.50 oz	Citra [12.00 %] - Dry Hop 0.0 Days	Hop	9	0.0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1.018 SG)
- Date Bottled/Kegged: 22 Oct 2021 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 21 Nov 2021 - Drink and enjoy!

Notes