

# 293 Queen of Haze 5 Gallon Extract

American IPA (21 A)

**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:** 08 Oct 2021  
**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:**

## Prepare for Brewing

- Hydrate yeast with 321.76 ml warm water and add optional 16.1 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.53 gal

## Mash or Steep Grains

- Steep Water Volume: 3.00 gal
- Steep Grain Weight: 3 lbs
- Steep Time: 30
- Steep Temp: 155.0

## Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
2 lbs	Oats, Flaked (Briess) [Steep] (1.4 SRM)	Grain	2	17.6 %	0.16 gal
1 lbs	Carafaom [Steep] (2.0 SRM)	Grain	3	8.8 %	0.08 gal

## Boil Wort with Extract

- Boil Fermentables Weight: 8 lbs 6.0 oz
- Boil Fermentables Volume: 0.69 gal
- Est Boil Water Addition: 2.84 gal
- Target Boil Volume: 6.53 gal
- Estimated pre-boil gravity is 1.061 SG

## Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
2 lbs	Extra Light Dry Extract [Boil] (3.0 SRM)	Dry Extract	4	17.6 %	0.16 gal
6 lbs 6.0 oz	LME Golden Light (Briess) [Boil] (4.0 SRM)	Extract	5	56.0 %	0.53 gal

## Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Amarillo [9.20 %] - Steep/Whirlpool 40.0 min, 194.4 F	Hop	6	6.0 IBUs	-
0.50 oz	Citra [12.00 %] - Steep/Whirlpool 40.0 min, 194.4 F	Hop	7	7.9 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.060 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	8	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.060 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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	9	0.0 IBUs	-
0.50 oz	Citra [12.00 %] - Dry Hop 0.0 Days	Hop	10	0.0 IBUs	-

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.015 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