

# 289 Stay The Course 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:** 27 Sep 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 330.82 ml warm water and add optional 16.5 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.16 gal
- Mash Water Acid: None

### Mash or Steep Grains

#### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
8 lbs 4.0 oz	Malteurop 2-Row Pale (2.1 SRM)	Grain	1	71.7 %	0.64 gal
2 lbs 6.0 oz	Malteurop Vienna (3.2 SRM)	Grain	2	20.7 %	0.19 gal
14.0 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	3	7.6 %	0.07 gal

#### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.59 gal of water at 164.5 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 4.57 gal water at 168.0 F

### First Wort Hops

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Centennial [10.00 %] - First Wort 60.0 min	Hop	4	34.9 IBUs	-

- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.054 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Citra [12.00 %] - Boil 10.0 min	Hop	5	13.8 IBUs	-

### Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Amarillo [9.20 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	6	14.6 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
1.0 pkg	Voss Kveik Ale Yeast (Lallemand #-) [50.28 ml]	Yeast	7	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.062 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)

Fermentation

- 27 Sep 2021 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 01 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
0.25 oz	Amarillo [9.20 %] - Dry Hop 0.0 Days	Hop	8	0.0 IBUs	-
0.25 oz	Citra [12.00 %] - Dry Hop 0.0 Days	Hop	9	0.0 IBUs	-

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.012 SG)
- Date Bottled/Kegged: 11 Oct 2021 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 10 Nov 2021 - Drink and enjoy!

Notes