

289 Stay The Course 5 Gallon Extract

American IPA (21 A)

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: 27 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 350.67 ml warm water and add optional 17.5 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 1.00 gal
- Steep Grain Weight: 1 lbs
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
1 lbs	Malteurop Vienna [Steep] (3.2 SRM)	Grain	1	9.6 %	0.08 gal

Boil Wort with Extract

- Boil Fermentables Weight: 9 lbs 6.0 oz
- Boil Fermentables Volume: 0.76 gal
- Est Boil Water Addition: 2.51 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.101 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
3 lbs	Extra Light Dry Extract [Boil] (3.0 SRM)	Dry Extract	3	28.9 %	0.23 gal
6 lbs 6.0 oz	LME Golden Light (Briess) [Boil] (4.0 SRM)	Extract	4	61.4 %	0.53 gal
1.00 oz	Citra [12.00 %] - Boil 10.0 min	Hop	5	9.0 IBUs	-

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Amarillo [9.20 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	6	9.6 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.065 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: 1.065 SG)

- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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: 1.016 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