

# 287 Zodiac Killer Vol 1: Scorpio 5 Gallon All G

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:** 16 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 349.30 ml warm water and add optional 17.5 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.23 gal
- Mash Water Acid: None

### Mash or Steep Grains

#### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
6 lbs 2.0 oz	Malteurop 2-Row Pale (2.1 SRM)	Grain	1	50.8 %	0.48 gal
4 lbs 9.0 oz	Malteurop Wheat (3.3 SRM)	Grain	2	37.8 %	0.36 gal
1 lbs 2.0 oz	Acid Malt (3.0 SRM)	Grain	3	9.3 %	0.09 gal
4.0 oz	Melanoiden Malt (20.0 SRM)	Grain	4	2.1 %	0.02 gal
1.25 oz	Galaxy [14.00 %] - Mash 60.0 min	Hop	5	10.8 IBUs	-

#### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.81 gal of water at 168.1 F	156.0 F	45 min

- Sparge Water Acid: None
- Fly sparge with 4.42 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.057 SG

#### Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.25 oz	Amarillo [9.20 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	6	17.7 IBUs	-
1.25 oz	Citra [12.00 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	7	23.1 IBUs	-

- Estimated Post Boil Vol: 5.99 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	8	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.065 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)

### Fermentation

- 16 Sep 2021 - Primary Fermentation (17.00 days at 67.0 F ending at 67.0 F)
- 03 Oct 2021 - Secondary Fermentation (4.00 days at 28.0 F ending at 28.0 F)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.75 oz	Citra [12.00 %] - Dry Hop 7.0 Days	Hop	9	0.0 IBUs	-

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.018 SG)
- Date Bottled/Kegged: 07 Oct 2021 - Carbonation: Keg with 12.54 PSI
- Age beer for 30.00 days at 28.0 F
- 06 Nov 2021 - Drink and enjoy!

Notes