

287 Zodiac Killer Vol 1: Scorpio 5 Gallon Extra

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: 16 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 310.65 ml warm water and add optional 15.5 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 0.50 gal
- Steep Grain Weight: 8.0 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
4.0 oz	Acid Malt [Steep] (3.0 SRM)	Grain	2	2.8 %	0.02 gal
4.0 oz	Melanoiden Malt [Steep] (20.0 SRM)	Grain	3	2.8 %	0.02 gal

Boil Wort with Extract

- Boil Fermentables Weight: 8 lbs 6.0 oz
- Boil Fermentables Volume: 0.69 gal
- Est Boil Water Addition: 3.09 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.089 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
2 lbs	DME Wheat Bavarian (Briess) [Boil] (8.0 SRM)	Dry Extract	4	22.5 %	0.15 gal
6 lbs 6.0 oz	LME Golden Light (Briess) [Boil] (4.0 SRM)	Extract	5	71.8 %	0.53 gal

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Amarillo [9.20 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	6	10.7 IBUs	-
0.75 oz	Citra [12.00 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	7	10.4 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.058 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: 1.058 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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: 1.014 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