

305 Zodiac Killer Vol 4: Aquarius 5 Gallon Ext

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: 05 Jan 2022
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 413.28 ml warm water and add optional 20.7 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	Carafoam [Steep] (2.0 SRM)	Grain	1	8.0 %	0.08 gal

Boil Wort with Extract

- Boil Fermentables Weight: 11 lbs 9.0 oz
- Boil Fermentables Volume: 0.96 gal
- Est Boil Water Addition: 2.32 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.121 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs	DME Golden Light (Briess) [Boil] (4.0 SRM)	Dry Extract	3	8.0 %	0.08 gal
1 lbs	DME Wheat Bavarian (Briess) [Boil] (8.0 SRM)	Dry Extract	4	8.0 %	0.08 gal
6 lbs 6.0 oz	LME Golden Light (Briess) [Boil] (4.0 SRM)	Extract	5	50.7 %	0.53 gal
3 lbs 3.0 oz	Wheat Liquid Extract [Boil] (8.0 SRM)	Extract	6	25.4 %	0.27 gal

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Mosaic (HBC 369) [12.25 %] - Steep/Whirlpool 40.0 min, 194.4 F	Hop	7	9.4 IBUs	-
0.75 oz	Citra [12.00 %] - Steep/Whirlpool 40.0 min, 194.4 F	Hop	8	6.9 IBUs	-
0.75 oz	citiva [7.00 %] - Steep/Whirlpool 40.0 min, 194.4 F	Hop	9	4.0 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.078 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
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1.0 pkg | Voss Kveik Ale Yeast (Lallemand #-) [50.28 ml] | Yeast | 10 | - | -

- Measure Actual Original Gravity _____ (Target: 1.078 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 5.00 gal

Fermentation

- 05 Jan 2022 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 09 Jan 2022 - 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
0.75 oz	Mosaic (HBC 369) [12.25 %] - Dry Hop 0.0 Days	Hop	11	0.0 IBUs	-
0.75 oz	zamba [11.00 %] - Dry Hop 0.0 Days	Hop	12	0.0 IBUs	-
0.25 oz	Citra [12.00 %] - Dry Hop 0.0 Days	Hop	13	0.0 IBUs	-
0.25 oz	citiva [7.00 %] - Dry Hop 0.0 Days	Hop	14	0.0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1.019 SG)
- Date Bottled/Kegged: 19 Jan 2022 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 18 Feb 2022 - Drink and enjoy!

Notes