

# 310 Cosmic Junk Punch 5 Gallon All Grain

American Pale Ale (18 B)

**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:** 01 Feb 2022  
**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 279.81 ml warm water and add optional 14.0 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 7.90 gal
- Mash Water Acid: None

### Mash or Steep Grains

#### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
4 lbs 11.0 oz	Malteurop 2-Row Pale (2.1 SRM)	Grain	1	50.0 %	0.37 gal
3 lbs 8.0 oz	Malteurop Wheat (3.3 SRM)	Grain	2	37.3 %	0.27 gal
1 lbs 3.0 oz	Wheat, Flaked (1.6 SRM)	Grain	3	12.7 %	0.09 gal

#### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 2.93 gal of water at 168.2 F	156.0 F	45 min

- Sparge Water Acid: None
- Fly sparge with 4.97 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.045 SG

#### Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
2.50 oz	Mosaic (HBC 369) [12.25 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	4	52.5 IBUs	-
1.25 oz	Citra [12.00 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	5	25.7 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.052 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	6	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.052 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)

#### Fermentation

- 01 Feb 2022 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)

05 Feb 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
1.00 oz	Citra [12.00 %] - Dry Hop 0.0 Days	Hop	7	0.0 IBUs	-
1.00 oz	Galaxy [14.00 %] - Dry Hop 0.0 Days	Hop	8	0.0 IBUs	-

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.014 SG)
- Date Bottled/Kegged: 15 Feb 2022 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 17 Mar 2022 - Drink and enjoy!

Notes