

313 Zodiac Killer Vol 6 Aries 5 Gallon All Grain

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: 22 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 311.88 ml warm water and add optional 15.6 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.05 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 | 44.4 % | 0.37 gal |
| 3 lbs 12.0 oz | Malteurop Wheat (3.3 SRM) | Grain | 2 | 35.5 % | 0.29 gal |
| 2 lbs 2.0 oz | Wheat, Flaked (1.6 SRM) | Grain | 3 | 20.1 % | 0.17 gal |

Mash Steps

| Name | Description | Step Temperature | Step Time |
|---------|----------------------------------|------------------|-----------|
| Mash In | Add 3.30 gal of water at 164.8 F | 150.0 F | 75 min |

- Sparge Water Acid: None
- Fly sparge with 4.75 gal water at 168.0 F

First Wort Hops

| Amt | Name | Type | # | %/IBU | Volume |
|---------|--|------|---|-----------|--------|
| 0.75 oz | Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - First Wort 60.0 min | Hop | 4 | 41.8 IBUs | - |

- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.051 SG

Steeped Hops

| Amt | Name | Type | # | %/IBU | Volume |
|---------|--|------|---|-----------|--------|
| 1.25 oz | Idaho #7 [13.00 %] - Steep/Whirlpool 40.0 min, 190.0 F | Hop | 5 | 19.4 IBUs | - |
| 1.25 oz | Mosaic (HBC 369) [12.25 %] - Steep/Whirlpool 40.0 min, 190.0 F | Hop | 6 | 18.2 IBUs | - |

- Estimated Post Boil Vol: 5.99 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 | SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml] | Yeast | 7 | - | - |

- Measure Actual Original Gravity _____ (Target: 1.058 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 22 Feb 2022 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 26 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 | 8 | 0.0 IBUs | - |
| 1.00 oz | El Dorado [15.00 %] - Dry Hop 0.0 Days | Hop | 9 | 0.0 IBUs | - |

- Measure Final Gravity: _____ (Estimate: 1.013 SG)
- Date Bottled/Kegged: 08 Mar 2022 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 07 Apr 2022 - Drink and enjoy!

Notes