

313 Zodiac Killer Vol 6 Aries 5 Gallon Extract

American IPA (21 A)

Type: Extract
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

Date: 22 Feb 2022
Version: 1
Brewer: Thomas Monti
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Cooler
Fermentation: Ale, Two Stage



Taste Rating: 30.0

Taste Notes:

Prepare for Brewing

- Hydrate yeast with 330.74 ml warm water and add optional 16.5 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.53 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
8.0 oz	Wheat, Flaked [Steep] (1.6 SRM)	Grain	1	5.3 %	0.04 gal

Boil Wort with Extract

- Boil Fermentables Weight: 8 lbs 14.0 oz
- Boil Fermentables Volume: 0.72 gal
- Est Boil Water Addition: 5.31 gal
- Target Boil Volume: 6.53 gal
- Estimated pre-boil gravity is 1.062 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
2 lbs 8.0 oz	DME Wheat Bavarian (Briess) [Boil] (8.0 SRM)	Dry Extract	3	26.7 %	0.19 gal
6 lbs 6.0 oz	LME Golden Light (Briess) [Boil] (4.0 SRM)	Extract	4	68.0 %	0.53 gal

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.50 oz	Idaho #7 [13.00 %] - Steep/Whirlpool 40.0 min, 190.0 F	Hop	5	21.0 IBUs	-
1.50 oz	Mosaic (HBC 369) [12.25 %] - Steep/Whirlpool 40.0 min, 190.0 F	Hop	6	19.8 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.062 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: 1.062 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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: 1.017 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