

315 Identity Crisis Cold IPA 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: 28 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 648.79 ml warm water and add optional 32.4 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.16 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
9 lbs 6.0 oz	Pilsner Malt (Rahr) (1.7 SRM)	Grain	1	81.5 %	0.73 gal
1 lbs 1.0 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	2	9.2 %	0.08 gal
1 lbs 1.0 oz	Corn - Yellow, Flaked (Briess) (1.3 SRM)	Grain	3	9.2 %	0.08 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.59 gal of water at 164.5 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 4.57 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.053 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.25 oz	Centennial [10.00 %] - Boil 60.0 min	Hop	4	40.0 IBUs	-
0.50 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Boil 60.0 min	Hop	5	24.8 IBUs	-
0.75 oz	Centennial [10.00 %] - Boil 15.0 min	Hop	6	11.9 IBUs	-
0.50 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Boil 15.0 min	Hop	7	12.3 IBUs	-
0.75 oz	Citra [12.00 %] - Boil 0.0 min	Hop	8	0.0 IBUs	-
0.25 oz	Centennial [10.00 %] - Boil 0.0 min	Hop	9	0.0 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.060 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	SafLager German Lager (DCL/Fermentis #S-189) [23.66 ml]	Yeast	10	-	-

- Measure Actual Original Gravity _____ (Target: 1.060 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 28 Feb 2022 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 04 Mar 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	Citra [12.00 %] - Dry Hop 0.0 Days	Hop	11	0.0 IBUs	-
0.75 oz	Mosaic (HBC 369) [12.25 %] - Dry Hop 0.0 Days	Hop	12	0.0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1.014 SG)
- Date Bottled/Kegged: 14 Mar 2022 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 13 Apr 2022 - Drink and enjoy!

Notes