

# 315 Identity Crisis Cold IPA 5 Gallon Extract

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:** 28 Feb 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 634.39 ml warm water and add optional 31.7 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

## Mash or Steep Grains

- Steep Water Volume: 2.38 gal
- Steep Grain Weight: 2 lbs 6.0 oz
- Steep Time: 30
- Steep Temp: 155.0

## Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
2 lbs 2.0 oz	Carafoam [Steep] (2.0 SRM)	Grain	1	19.8 %	0.17 gal
4.0 oz	Acid Malt [Steep] (3.0 SRM)	Grain	2	2.3 %	0.02 gal

## Boil Wort with Extract

- Boil Fermentables Weight: 8 lbs 6.0 oz
- Boil Fermentables Volume: 0.69 gal
- Est Boil Water Addition: 1.21 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.091 SG

## Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
2 lbs	Extra Light Dry Extract [Boil] (3.0 SRM)	Dry Extract	3	18.6 %	0.16 gal
6 lbs 6.0 oz	LME Pilsen Light (Briess) [Boil] (2.3 SRM)	Extract	4	59.3 %	0.53 gal
1.50 oz	Centennial [10.00 %] - Boil 60.0 min	Hop	5	34.2 IBUs	-
0.75 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Boil 60.0 min	Hop	6	26.5 IBUs	-
1.00 oz	Centennial [10.00 %] - Boil 15.0 min	Hop	7	11.3 IBUs	-
0.75 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Boil 15.0 min	Hop	8	13.1 IBUs	-
0.75 oz	Citra [12.00 %] - Boil 0.0 min	Hop	9	0.0 IBUs	-
0.25 oz	Centennial [10.00 %] - Boil 0.0 min	Hop	10	0.0 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.059 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	11	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.059 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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	12	0.0 IBUs	-
0.75 oz	Mosaic (HBC 369) [12.25 %] - Dry Hop 0.0 Days	Hop	13	0.0 IBUs	-

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.016 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