

# 330 Collaborate & Listen Cold IPA 5 Gallon AI

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:** 18 May 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 656.83 ml warm water and add optional 32.8 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.17 gal
- Mash Water Acid: None

### Mash or Steep Grains

#### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
9 lbs 6.0 oz	Pilsen (Proximity) (1.8 SRM)	Grain	1	81.1 %	0.73 gal
1 lbs 3.0 oz	BEST Acidulated (BESTMALZ) (3.0 SRM)	Grain	2	10.3 %	0.09 gal
1 lbs	Rice, Flaked (Briess) (1.0 SRM)	Grain	3	8.6 %	0.08 gal

#### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.61 gal of water at 164.5 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 4.55 gal water at 168.0 F

### First Wort Hops

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - First Wort 60.0 min	Hop	4	54.3 IBUs	-

- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.054 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Sequoia™ [9.00 %] - Boil 15.0 min	Hop	5	7.1 IBUs	-
0.25 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Boil 0.0 min	Hop	6	0.0 IBUs	-
0.25 oz	Sequoia™ [9.00 %] - Boil 0.0 min	Hop	7	0.0 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.061 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	8	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.061 SG)

Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)

Fermentation

- 18 May 2022 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 22 May 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
0.25 oz	Sequoia™ [9.00 %] - Dry Hop 0.0 Days	Hop	9	0.0 IBUs	-

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.014 SG)
- Date Bottled/Kegged: 01 Jun 2022 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 01 Jul 2022 - Drink and enjoy!

Notes