

# 331 Kick Axe IPA 5 Gallon Extract

Hazy IPA (21 C)

**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:** 20 May 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 423.41 ml warm water and add optional 21.2 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.53 gal

## Boil Wort with Extract

- Boil Fermentables Weight: 12 lbs 10.0 oz
- Boil Fermentables Volume: 1.07 gal
- Est Boil Water Addition: 5.46 gal
- Target Boil Volume: 6.53 gal
- Estimated pre-boil gravity is 1.068 SG

## Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs	DME Golden Light (Briess) [Boil] (4.0 SRM)	Dry Extract	2	7.9 %	0.08 gal
9 lbs 9.0 oz	Wheat Liquid Extract [Boil] (8.0 SRM)	Extract	3	75.7 %	0.81 gal
2 lbs 1.0 oz	Milk Sugar (Lactose) [Boil] [Boil for 15 min](0.0 SRM)	Sugar	4	16.3 %	0.18 gal

## Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	citiva [7.00 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	5	8.7 IBUs	-
0.75 oz	zamba [11.00 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	6	10.3 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.080 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: 1.080 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 5.00 gal

## Fermentation

- 20 May 2022 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 24 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
0.75 oz	citiva [7.00 %] - Dry Hop 0.0 Days	Hop	8	0.0 IBUs	-
0.25 oz	zamba [11.00 %] - Dry Hop 0.0 Days	Hop	9	0.0 IBUs	-

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.015 SG)
- Date Bottled/Kegged: 03 Jun 2022 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 03 Jul 2022 - Drink and enjoy!

Notes