

334 Zodiac Killer Vol 9 Cancer 5 Gallon All Gr

Hazy IPA (21 C)

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: 30 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 256.70 ml warm water and add optional 12.8 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 7.82 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
3 lbs 8.0 oz	Base Malt 2 Row (Proximity) (2.0 SRM)	Grain	1	40.3 %	0.27 gal
3 lbs 8.0 oz	Malteurop Wheat (3.3 SRM)	Grain	2	40.3 %	0.27 gal
1 lbs 1.0 oz	Oats, Flaked (1.0 SRM)	Grain	3	12.2 %	0.08 gal
10.0 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	4	7.2 %	0.05 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 2.71 gal of water at 164.9 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 5.11 gal water at 168.0 F

First Wort Hops

Amt	Name	Type	#	%/IBU	Volume
0.75 oz	Amarillo [9.20 %] - First Wort 60.0 min	Hop	5	27.0 IBUs	-

- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.042 SG

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Mosaic (HBC 369) [12.25 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	6	21.7 IBUs	-
0.75 oz	Citra [12.00 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	7	16.0 IBUs	-
0.50 oz	Amarillo [9.20 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	8	8.2 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.047 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	9	-	-

- Measure Actual Original Gravity _____ (Target: 1.047 SG)

Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 30 May 2022 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 03 Jun 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	10	0.0 IBUs	-
0.50 oz	Mosaic (HBC 369) [12.25 %] - Dry Hop 0.0 Days	Hop	11	0.0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1.011 SG)
- Date Bottled/Kegged: 13 Jun 2022 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 13 Jul 2022 - Drink and enjoy!

Notes