

334 Zodiac Killer Vol 9 Cancer 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: 30 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 303.75 ml warm water and add optional 15.2 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.53 gal

Mash or Steep Grains

- Steep Water Volume: 6.38 gal
- Steep Grain Weight: 7 lbs 6.0 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
6 lbs 6.0 oz	Pale Liquid Extract [Steep] (8.0 SRM)	Extract	1	68.0 %	0.54 gal
1 lbs	Oats, Flaked [Steep] (1.0 SRM)	Grain	2	10.7 %	0.08 gal

Boil Wort with Extract

- Boil Fermentables Weight: 2 lbs
- Boil Fermentables Volume: 0.15 gal
- Est Boil Water Addition: 0.00 gal
- Target Boil Volume: 6.53 gal
- Estimated pre-boil gravity is 1.057 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
2 lbs	DME Wheat Bavarian (Briess) [Boil] (8.0 SRM)	Dry Extract	4	21.3 %	0.15 gal

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Citra [12.00 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	5	18.5 IBUs	-
1.00 oz	Mosaic (HBC 369) [12.25 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	6	18.9 IBUs	-
0.75 oz	Amarillo [9.20 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	7	10.7 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.056 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	8	-	-

- Measure Actual Original Gravity _____ (Target: 1.056 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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	9	0.0 IBUs	-
0.50 oz	Mosaic (HBC 369) [12.25 %] - Dry Hop 0.0 Days	Hop	10	0.0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1.015 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