

# 339 Seven Deadly Sins Vol 3: Wrath 5G All Gr

Black IPA (21 B)

**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:** 01 Jul 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 323.76 ml warm water and add optional 16.2 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.14 gal
- Mash Water Acid: None

### Mash or Steep Grains

#### Mash Ingredients

Amt	Name	Type	#	%IBU	Volume
9 lbs 6.0 oz	Malteurop 2-Row Pale (2.1 SRM)	Grain	1	82.4 %	0.73 gal
1 lbs 3.0 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	2	10.4 %	0.09 gal
9.0 oz	Midnight Wheat Malt (Briess) (550.0 SRM)	Grain	3	4.9 %	0.04 gal
4.0 oz	Carafa Special III (Weyermann) (470.0 SRM)	Grain	4	2.2 %	0.02 gal

#### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.66 gal of water at 164.1 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 4.49 gal water at 168.0 F

### First Wort Hops

Amt	Name	Type	#	%IBU	Volume
0.50 oz	Chinook [13.00 %] - First Wort 60.0 min	Hop	5	22.9 IBUs	-

- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.053 SG

### Boil Ingredients

Amt	Name	Type	#	%IBU	Volume
0.50 oz	Centennial [10.00 %] - Boil 60.0 min	Hop	6	16.0 IBUs	-
0.50 oz	Centennial [10.00 %] - Boil 30.0 min	Hop	7	12.3 IBUs	-
0.50 oz	Chinook [13.00 %] - Boil 30.0 min	Hop	8	16.0 IBUs	-
0.50 oz	Centennial [10.00 %] - Boil 5.0 min	Hop	9	3.2 IBUs	-
0.50 oz	Chinook [13.00 %] - Boil 5.0 min	Hop	10	4.2 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.060 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 American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	11	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.060 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)

#### Fermentation

- 01 Jul 2022 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 05 Jul 2022 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

#### Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.012 SG)
- Date Bottled/Kegged: 15 Jul 2022 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 14 Aug 2022 - Drink and enjoy!

#### Notes