

339 Seven Deadly Sins Vol 3: Wrath 5G Extract

Black IPA (21 B)

Type: Extract
Batch Size: 5.00 gal
Boil Size: 4.28 gal
Boil Time: 60 min
End of Boil Vol: 3.91 gal
Final Bottling Vol: 4.60 gal

Date: 01 Jul 2022
Version: 1
Brewer: Thomas Monti
Asst Brewer:
Equipment: Extract - Standard 5 Gal/19 l Batch
Fermentation: Ale, Two Stage
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Hydrate yeast with 432.76 ml warm water and add optional 21.6 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 0.44 gal
- Steep Grain Weight: 7.0 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
5.0 oz	Chocolate Wheat Malt [Steep] (400.0 SRM)	Grain	1	2.5 %	0.02 gal
2.0 oz	Carafa Special III (Weyermann) [Steep] (470.0 SRM)	Grain	2	1.0 %	0.01 gal

Boil Wort with Extract

- Boil Fermentables Weight: 12 lbs 1.0 oz
- Boil Fermentables Volume: 0.99 gal
- Est Boil Water Addition: 2.85 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.127 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
2 lbs 8.0 oz	Light Dry Extract [Boil] (8.0 SRM)	Dry Extract	4	20.0 %	0.19 gal
9 lbs 9.0 oz	LME Dark Traditional (Briess) [Boil] (30.0 SRM)	Extract	5	76.5 %	0.80 gal
1.00 oz	Centennial [10.00 %] - Boil 60.0 min	Hop	6	16.5 IBUs	-
1.00 oz	Centennial [10.00 %] - Boil 30.0 min	Hop	7	12.7 IBUs	-
1.00 oz	Chinook [13.00 %] - Boil 30.0 min	Hop	8	16.5 IBUs	-
0.50 oz	Centennial [10.00 %] - Boil 5.0 min	Hop	9	1.6 IBUs	-
0.50 oz	Chinook [13.00 %] - Boil 5.0 min	Hop	10	2.1 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.082 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: 1.082 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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: 1.019 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