

347 Zodiac Killer Vol 11: Virgo 5 Gallon Extract

American IPA (21 A)

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: 09 Aug 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 343.04 ml warm water and add optional 17.2 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 1.62 gal
- Steep Grain Weight: 1 lbs 10.0 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
1 lbs	Carapils (Briess) [Steep] (1.5 SRM)	Grain	1	8.9 %	0.08 gal
5.0 oz	Aromatic Malt (Briess) [Steep] (20.0 SRM)	Grain	2	2.8 %	0.02 gal
5.0 oz	Caramel/Crystal Malt - 20L [Steep] (20.0 SRM)	Grain	3	2.8 %	0.02 gal

Boil Wort with Extract

- Boil Fermentables Weight: 9 lbs 9.0 oz
- Boil Fermentables Volume: 0.80 gal
- Est Boil Water Addition: 1.85 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.099 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
9 lbs 9.0 oz	LME Golden Light (Briess) [Boil] (4.0 SRM)	Extract	4	85.5 %	0.80 gal
1.50 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Boil 60.0 min	Hop	5	49.3 IBUs	-
1.50 oz	Chinook [13.00 %] - Boil 30.0 min	Hop	6	31.8 IBUs	-
0.50 oz	Centennial [10.00 %] - Boil 5.0 min	Hop	7	2.1 IBUs	-
0.50 oz	Sequoia™ [9.00 %] - Boil 5.0 min	Hop	8	1.9 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.064 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	9	-	-

- Measure Actual Original Gravity _____ (Target: 1.064 SG)

- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 5.00 gal

Fermentation

- 09 Aug 2022 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 13 Aug 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
0.50 oz	Centennial [10.00 %] - Dry Hop 0.0 Days	Hop	10	0.0 IBUs	-
0.50 oz	Sequoia™ [9.00 %] - Dry Hop 0.0 Days	Hop	11	0.0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1.015 SG)
- Date Bottled/Kegged: 23 Aug 2022 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 22 Sep 2022 - Drink and enjoy!

Notes