

# 344 Morphic Resonance Cold IPA 5 Gallon All

American IPA (21 A)

**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:** 29 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 581.28 ml warm water and add optional 29.1 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 7.99 gal
- Mash Water Acid: None

### Mash or Steep Grains

#### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
5 lbs 14.0 oz	Malteurop 2-Row Pale (2.1 SRM)	Grain	1	58.0 %	0.46 gal
2 lbs 2.0 oz	Corn - Yellow, Flaked (Briess) (1.3 SRM)	Grain	2	21.0 %	0.17 gal
1 lbs 1.0 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	3	10.5 %	0.08 gal
1 lbs 1.0 oz	Carapils (Briess) (1.5 SRM)	Grain	4	10.5 %	0.08 gal

#### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.03 gal of water at 165.4 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 4.96 gal water at 168.0 F

### First Wort Hops

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - First Wort 60.0 min	Hop	5	57.5 IBUs	-

- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.047 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.25 oz	Centennial [10.00 %] - Boil 10.0 min	Hop	6	15.3 IBUs	-
0.30 oz	Citra [12.00 %] - Boil 0.0 min	Hop	7	0.0 IBUs	-
0.30 oz	Galaxy [14.00 %] - Boil 0.0 min	Hop	8	0.0 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.054 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	SafLager German Lager (DCL/Fermentis #S-189) [23.66 ml]	Yeast	9	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.054 SG)

Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)

Fermentation

29 Jul 2022 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)

02 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
0.30 oz	Citra [12.00 %] - Dry Hop 0.0 Days	Hop	10	0.0 IBUs	-
0.30 oz	Galaxy [14.00 %] - Dry Hop 0.0 Days	Hop	11	0.0 IBUs	-

Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.012 SG)

Date Bottled/Kegged: 12 Aug 2022 - Carbonation: Bottle with 3.61 oz Corn Sugar

Age beer for 30.00 days at 65.0 F

11 Sep 2022 - Drink and enjoy!

Notes