

362 Zero Clucks Given Cold IPA 5 Gallon All C

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 603.92 ml warm water and add optional 30.2 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.07 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
7 lbs 15.0 oz	Malteurop 2-Row Pale (2.1 SRM)	Grain	1	73.8 %	0.62 gal
1 lbs 3.0 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	2	11.0 %	0.09 gal
1 lbs	Rice, Flaked (Briess) (1.0 SRM)	Grain	3	9.3 %	0.08 gal
10.0 oz	Cara-Pils/Dextrine (2.0 SRM)	Grain	4	5.8 %	0.05 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.22 gal of water at 165.3 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 4.85 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.049 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	zamba [11.00 %] - Boil 60.0 min	Hop	5	18.2 IBUs	-
0.50 oz	Amarillo [9.20 %] - Boil 30.0 min	Hop	6	11.7 IBUs	-
0.50 oz	Amarillo [9.20 %] - Boil 15.0 min	Hop	7	7.6 IBUs	-
0.50 oz	Citra [12.00 %] - Boil 5.0 min	Hop	8	4.0 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	SafLager German Lager (DCL/Fermentis #S-189) [23.66 ml]	Yeast	9	-	-

- Measure Actual Original Gravity _____ (Target: 1.056 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

- Measure Final Gravity: _____ (Estimate: 1.013 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