

362 Zero Clucks Given Cold IPA 5 Gallon Extr

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: 29 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 582.55 ml warm water and add optional 29.1 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 4.11 gal
- Steep Grain Weight: 7 lbs 8.0 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
6 lbs 6.0 oz	Pale Liquid Extract [Steep] (8.0 SRM)	Extract	1	67.1 %	0.54 gal
10.0 oz	Cara-Pils/Dextrine [Steep] (2.0 SRM)	Grain	2	6.6 %	0.05 gal
8.0 oz	Acid Malt [Steep] (3.0 SRM)	Grain	3	5.3 %	0.04 gal

Boil Wort with Extract

- Boil Fermentables Weight: 2 lbs
- Boil Fermentables Volume: 0.17 gal
- Est Boil Water Addition: 0.00 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.083 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs	Extra Light Dry Extract [Boil] (3.0 SRM)	Dry Extract	4	10.5 %	0.08 gal
1 lbs	Rice Extract Syrup [Boil] (7.0 SRM)	Extract	5	10.5 %	0.09 gal
0.50 oz	zamba [11.00 %] - Boil 60.0 min	Hop	6	13.4 IBUs	-
1.00 oz	Amarillo [9.20 %] - Boil 30.0 min	Hop	7	17.3 IBUs	-
1.00 oz	Amarillo [9.20 %] - Boil 15.0 min	Hop	8	11.1 IBUs	-
0.50 oz	Citra [12.00 %] - Boil 5.0 min	Hop	9	2.9 IBUs	-

- Estimated Post Boil Vol: 3.91 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	10	-	-

- Measure Actual Original Gravity _____ (Target: 1.054 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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: 1.015 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