

363 Going for Baroque Hazy 5 Gallon All Grai

Hazy IPA (21 C)

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: 02 Jan 2023
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 333.64 ml warm water and add optional 16.7 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.18 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
5 lbs 14.0 oz	Malteurop Pilsen (1.8 SRM)	Grain	1	50.3 %	0.46 gal
2 lbs 6.0 oz	Malteurop Wheat (3.3 SRM)	Grain	2	20.3 %	0.19 gal
1 lbs 3.0 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	3	10.2 %	0.09 gal
1 lbs 3.0 oz	Wheat, Flaked (1.6 SRM)	Grain	4	10.2 %	0.09 gal
1 lbs 1.0 oz	Brewers Torrified Wheat (Briess) (1.5 SRM)	Grain	5	9.1 %	0.08 gal
0.50 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Mash 60.0 min	Hop	6	4.9 IBUs	-

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.65 gal of water at 168.2 F	156.0 F	45 min

- Sparge Water Acid: None
- Fly sparge with 4.53 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.055 SG

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Citra [12.00 %] - Steep/Whirlpool 40.0 min, 194.4 F	Hop	7	16.6 IBUs	-
0.75 oz	Azacca [15.30 %] - Steep/Whirlpool 40.0 min, 194.4 F	Hop	8	15.9 IBUs	-
0.75 oz	Mosaic (HBC 369) [12.25 %] - Steep/Whirlpool 40.0 min, 194.4 F	Hop	9	12.7 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.062 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	Voss Kveik Ale Yeast (Lallemand #-) [50.28 ml]	Yeast	10	-	-

- Measure Actual Original Gravity _____ (Target: 1.062 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 02 Jan 2023 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 06 Jan 2023 - 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
0.66 oz	Azacca [15.00 %] - Dry Hop 7.0 Days	Hop	11	0.0 IBUs	-
0.66 oz	Citra [12.00 %] - Dry Hop 7.0 Days	Hop	12	0.0 IBUs	-
0.66 oz	Mosaic (HBC 369) [12.25 %] - Dry Hop 7.0 Days	Hop	13	0.0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1.017 SG)
- Date Bottled/Kegged: 16 Jan 2023 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 15 Feb 2023 - Drink and enjoy!

Notes