

363 Going for Baroque Hazy 5 Gallon Extract

Hazy IPA (21 C)

Type: Extract
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

Date: 02 Jan 2023
Version: 1
Brewer: Thomas Monti
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Cooler
Fermentation: Ale, Two Stage



Taste Rating: 30.0

Taste Notes:

Prepare for Brewing

- Hydrate yeast with 308.52 ml warm water and add optional 15.4 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.53 gal

Boil Wort with Extract

- Boil Fermentables Weight: 8 lbs 6.0 oz
- Boil Fermentables Volume: 0.69 gal
- Est Boil Water Addition: 5.84 gal
- Target Boil Volume: 6.53 gal
- Estimated pre-boil gravity is 1.058 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
2 lbs	DME Wheat Bavarian (Briess) [Boil] (8.0 SRM)	Dry Extract	2	23.9 %	0.15 gal
6 lbs 6.0 oz	LME Pilsen Light (Briess) [Boil] (2.3 SRM)	Extract	3	76.1 %	0.53 gal

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
0.75 oz	Citra [12.00 %] - Steep/Whirlpool 40.0 min, 194.4 F	Hop	4	12.1 IBUs	-
0.50 oz	Azacca [15.30 %] - Steep/Whirlpool 40.0 min, 194.4 F	Hop	5	10.3 IBUs	-
0.50 oz	Mosaic (HBC 369) [12.25 %] - Steep/Whirlpool 40.0 min, 194.4 F	Hop	6	8.2 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.057 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	7	-	-

- Measure Actual Original Gravity _____ (Target: 1.057 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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	8	0.0 IBUs	-
0.66 oz	Citra [12.00 %] - Dry Hop 7.0 Days	Hop	9	0.0 IBUs	-
0.66 oz	Mosaic (HBC 369) [12.25 %] - Dry Hop 7.0 Days	Hop	10	0.0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1.014 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