

367 Suds of Anarchy 5 Gallon All Grain

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: 19 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 331.62 ml warm water and add optional 16.6 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.15 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
10 lbs 9.0 oz	Malteurop 2-Row Pale (2.1 SRM)	Grain	1	92.3 %	0.83 gal
7.0 oz	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	2	3.8 %	0.03 gal
7.0 oz	Carapils (Briess) (1.5 SRM)	Grain	3	3.8 %	0.03 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.57 gal of water at 163.7 F	152.0 F	60 min

- Sparge Water Acid: None
- Fly sparge with 4.58 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.054 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.75 oz	Warrior [15.00 %] - Boil 90.0 min	Hop	4	37.6 IBUs	-
0.25 oz	Chinook [13.00 %] - Boil 90.0 min	Hop	5	10.9 IBUs	-
0.25 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Boil 45.0 min	Hop	6	11.3 IBUs	-
0.75 oz	Mosaic (HBC 369) [12.25 %] - Boil 30.0 min	Hop	7	22.4 IBUs	-
0.25 oz	Citra [12.00 %] - Boil 0.0 min	Hop	8	0.0 IBUs	-
0.25 oz	Mosaic (HBC 369) [12.25 %] - Boil 0.0 min	Hop	9	0.0 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	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	10	-	-

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

Fermentation

- 19 Jan 2023 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 23 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
0.50 oz	Citra [12.00 %] - Dry Hop 0.0 Days	Hop	11	0.0 IBUs	-
0.50 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Dry Hop 0.0 Days	Hop	12	0.0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1.013 SG)
- Date Bottled/Kegged: 02 Feb 2023 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 04 Mar 2023 - Drink and enjoy!

Notes