

367 Suds of Anarchy 5 Gallon Extract

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: 19 Jan 2023
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 338.20 ml warm water and add optional 16.9 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 0.56 gal
- Steep Grain Weight: 9.0 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
8.0 oz	Carapils (Briess) [Steep] (1.5 SRM)	Grain	1	4.9 %	0.04 gal
1.0 oz	Caramel/Crystal Malt - 40L [Steep] (40.0 SRM)	Grain	2	0.6 %	0.00 gal

Boil Wort with Extract

- Boil Fermentables Weight: 9 lbs 9.0 oz
- Boil Fermentables Volume: 0.80 gal
- Est Boil Water Addition: 2.92 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.097 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
9 lbs 9.0 oz	LME Golden Light (Briess) [Boil] (4.0 SRM)	Extract	3	94.4 %	0.80 gal
1.00 oz	Warrior [15.00 %] - Boil 90.0 min	Hop	4	34.2 IBUs	-
0.50 oz	Chinook [13.00 %] - Boil 90.0 min	Hop	5	14.8 IBUs	-
0.50 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Boil 45.0 min	Hop	6	15.3 IBUs	-
0.75 oz	Mosaic (HBC 369) [12.25 %] - Boil 30.0 min	Hop	7	15.2 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: 3.91 gal and Est Post Boil Gravity: 1.063 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: 1.063 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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: 1.015 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