

# 373 Island Hopper 5 Gallon All Grain

Brut IPA (21 B)

**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:** 13 Mar 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 616.54 ml warm water and add optional 30.8 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 7.90 gal
- Mash Water Acid: None

### Mash or Steep Grains

#### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
9 lbs 6.0 oz	Malteurop Pilsen (1.8 SRM)	Grain	1	90.4 %	0.73 gal

#### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 2.93 gal of water at 164.9 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 4.97 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.050 SG

#### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs	Rice Extract Syrup [Boil] (7.0 SRM)	Extract	2	9.6 %	0.09 gal
0.75 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Boil 60.0 min	Hop	3	38.2 IBUs	-
0.50 oz	Citra [12.00 %] - Boil 15.0 min	Hop	4	9.8 IBUs	-
0.50 oz	Idaho #7 [13.00 %] - Boil 15.0 min	Hop	5	10.6 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	SafLager West European Lager (DCL/Fermentis #S-23) [23.66 ml]	Yeast	6	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.057 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)

### Fermentation

- 13 Mar 2023 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)

17 Mar 2023 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.013 SG)

Date Bottled/Kegged: 27 Mar 2023 - Carbonation: Bottle with 3.61 oz Corn Sugar

Age beer for 30.00 days at 65.0 F

26 Apr 2023 - Drink and enjoy!

Notes