

373 Island Hopper 5 Gallon Extract

Brut IPA (21 B)

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: 13 Mar 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 631.89 ml warm water and add optional 31.6 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Boil Wort with Extract

- Boil Fermentables Weight: 8 lbs 14.0 oz
- Boil Fermentables Volume: 0.74 gal
- Est Boil Water Addition: 3.54 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.091 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs 8.0 oz	Extra Light Dry Extract [Boil] (3.0 SRM)	Dry Extract	1	16.9 %	0.12 gal
6 lbs 6.0 oz	LME Pilsen Light (Briess) [Boil] (2.3 SRM)	Extract	2	71.8 %	0.53 gal
1 lbs	Rice Extract Syrup [Boil] (7.0 SRM)	Extract	3	11.3 %	0.09 gal
1.00 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Boil 60.0 min	Hop	4	35.4 IBUs	-
0.75 oz	Citra [12.00 %] - Boil 15.0 min	Hop	5	10.2 IBUs	-
0.75 oz	Idaho #7 [13.00 %] - Boil 15.0 min	Hop	6	11.1 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.059 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	7	-	-

- Measure Actual Original Gravity _____ (Target: 1.059 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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: 1.016 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