

384 Groove Revolution IPA 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: 11 May 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 307.02 ml warm water and add optional 15.4 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.10 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

| Amt | Name | Type | # | %/IBU | Volume |
|--------------|--------------------------------|-------|---|--------|----------|
| 9 lbs 6.0 oz | Pale Malt (2 Row) US (2.0 SRM) | Grain | 1 | 85.2 % | 0.73 gal |
| 1 lbs 3.0 oz | Cara-Pils/Dextrine (2.0 SRM) | Grain | 2 | 10.8 % | 0.09 gal |
| 7.0 oz | Amber Malt (22.0 SRM) | Grain | 3 | 4.0 % | 0.03 gal |

Mash Steps

| Name | Description | Step Temperature | Step Time |
|---------|----------------------------------|------------------|-----------|
| Mash In | Add 3.44 gal of water at 164.6 F | 150.0 F | 75 min |

- Sparge Water Acid: None
- Fly sparge with 4.66 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 |
|---------|--------------------------------------|------|---|-----------|--------|
| 1.25 oz | Chinook [13.00 %] - Boil 60.0 min | Hop | 4 | 53.5 IBUs | - |
| 1.25 oz | Centennial [10.00 %] - Boil 15.0 min | Hop | 5 | 20.4 IBUs | - |
| 0.33 oz | Centennial [10.00 %] - Boil 0.0 min | Hop | 6 | 0.0 IBUs | - |
| 0.33 oz | Citra [12.00 %] - Boil 0.0 min | Hop | 7 | 0.0 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 | Safale American (DCL/Fermentis #US-05) [50.28 ml] | Yeast | 8 | - | - |

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

Fermentation

- 11 May 2023 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 15 May 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 |
|---------|--|------|----|----------|--------|
| 0.33 oz | Centennial [10.00 %] - 3.0 Days Before Bottling for 0.0 Days | Hop | 9 | 0.0 IBUs | - |
| 0.33 oz | Citra [12.00 %] - 3.0 Days Before Bottling for 0.0 Days | Hop | 10 | 0.0 IBUs | - |

- Measure Final Gravity: _____ (Estimate: 1.011 SG)
- Date Bottled/Kegged: 25 May 2023 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 24 Jun 2023 - Drink and enjoy!

Notes