

386 Sonic Voyager 5 Gallon All Grain

Hazy IPA (21 C)

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 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 398.43 ml warm water and add optional 19.9 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.46 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
7 lbs 1.0 oz	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	50.4 %	0.55 gal
4 lbs 11.0 oz	White Wheat Malt (2.4 SRM)	Grain	2	33.5 %	0.37 gal
1 lbs 3.0 oz	Cara-Pils/Dextrine (2.0 SRM)	Grain	3	8.5 %	0.09 gal
1 lbs 1.0 oz	Oats, Flaked (1.0 SRM)	Grain	4	7.6 %	0.08 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 4.38 gal of water at 168.2 F	156.0 F	45 min

- Sparge Water Acid: None
- Fly sparge with 4.08 gal water at 168.0 F

First Wort Hops

Amt	Name	Type	#	%/IBU	Volume
0.85 oz	El Dorado [15.00 %] - First Wort 60.0 min	Hop	5	40.0 IBUs	-

- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.066 SG

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
0.85 oz	Mosaic (HBC 369) [12.25 %] - Steep/Whirlpool 20.0 min, 185.0 F	Hop	6	6.1 IBUs	-
0.85 oz	Simcoe [13.00 %] - Steep/Whirlpool 20.0 min, 185.0 F	Hop	7	6.4 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.075 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	Lalbrew New England East Coast Ale (Lallemand #-) [23.66 ml]	Yeast	8	-	-

- Measure Actual Original Gravity _____ (Target: 1.075 SG)

Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 19 May 2023 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 23 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	Amarillo [9.20 %] - 3.0 Days Before Bottling for 17.0 Days	Hop	9	0.0 IBUs	-
0.33 oz	Mosaic (HBC 369) [12.25 %] - 3.0 Days Before Bottling for 17.0 Days	Hop	10	0.0 IBUs	-
0.33 oz	Simcoe [13.00 %] - 3.0 Days Before Bottling for 17.0 Days	Hop	11	0.0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1.021 SG)
- Date Bottled/Kegged: 02 Jun 2023 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 02 Jul 2023 - Drink and enjoy!

Notes