

386 Sonic Voyager 5 Gallon Extract

Hazy IPA (21 C)

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 May 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 386.31 ml warm water and add optional 19.3 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 2.62 gal
- Steep Grain Weight: 2 lbs 10.0 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
1 lbs 5.0 oz	Cara-Pils/Dextrine [Steep] (2.0 SRM)	Grain	1	10.0 %	0.10 gal
1 lbs 5.0 oz	Carafoam [Steep] (2.0 SRM)	Grain	2	10.0 %	0.10 gal

Boil Wort with Extract

- Boil Fermentables Weight: 10 lbs 9.0 oz
- Boil Fermentables Volume: 0.87 gal
- Est Boil Water Addition: 0.78 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.112 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs	DME Golden Light (Briess) [Boil] (4.0 SRM)	Dry Extract	4	7.6 %	0.08 gal
6 lbs 6.0 oz	LME Golden Light (Briess) [Boil] (4.0 SRM)	Extract	5	48.3 %	0.53 gal
3 lbs 3.0 oz	LME Wheat Bavarian (Briess) [Boil] (4.0 SRM)	Extract	6	24.2 %	0.27 gal

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.33 oz	Mosaic (HBC 369) [12.25 %] - Steep/Whirlpool 20.0 min, 185.0 F	Hop	7	6.3 IBUs	-
1.33 oz	Simcoe [13.00 %] - Steep/Whirlpool 20.0 min, 185.0 F	Hop	8	6.6 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.073 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	9	-	-

- Measure Actual Original Gravity _____ (Target: 1.073 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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	10	0.0 IBUs	-
0.33 oz	Mosaic (HBC 369) [12.25 %] - 3.0 Days Before Bottling for 17.0 Days	Hop	11	0.0 IBUs	-
0.33 oz	Simcoe [13.00 %] - 3.0 Days Before Bottling for 17.0 Days	Hop	12	0.0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1.018 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