

# Gym 109 Bittersweet Pale Ale 5 Gallon Extrac

American Pale Ale (18 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:** 11 Jan 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 274.93 ml warm water and add optional 13.7 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

### Mash or Steep Grains

- Steep Water Volume: 1.44 gal
- Steep Grain Weight: 1 lbs 7.0 oz
- Steep Time: 30
- Steep Temp: 155.0

### Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
15.0 oz	Cara-Pils/Dextrine [Steep] (2.0 SRM)	Grain	1	10.6 %	0.07 gal
8.0 oz	Caramel/Crystal Malt - 20L [Steep] (20.0 SRM)	Grain	2	5.7 %	0.04 gal

### Boil Wort with Extract

- Boil Fermentables Weight: 7 lbs 6.0 oz
- Boil Fermentables Volume: 0.61 gal
- Est Boil Water Addition: 2.23 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.078 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs	DME Golden Light (Briess) [Boil] (4.0 SRM)	Dry Extract	3	11.3 %	0.08 gal
6 lbs 6.0 oz	LME Golden Light (Briess) [Boil] (4.0 SRM)	Extract	4	72.4 %	0.53 gal
1.00 oz	Mosaic (HBC 369) [12.25 %] - Boil 60.0 min	Hop	5	31.3 IBUs	-
1.00 oz	Simcoe [13.00 %] - Boil 15.0 min	Hop	6	16.5 IBUs	-
0.33 oz	Citra [12.00 %] - Boil 0.0 min	Hop	7	0.0 IBUs	-
0.33 oz	Mosaic (HBC 369) [12.25 %] - Boil 0.0 min	Hop	8	0.0 IBUs	-
0.33 oz	Simcoe [13.00 %] - Boil 0.0 min	Hop	9	0.0 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.051 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	Voss Kveik Ale Yeast (Lallemand #- ) [50.28 ml]	Yeast	10	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.051 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 5.00 gal

Fermentation

- 11 Jan 2023 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 15 Jan 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
1.00 oz	Citra [12.00 %] - 3.0 Days Before Bottling for 0.0 Days	Hop	11	0.0 IBUs	-
0.50 oz	Simcoe [13.00 %] - 3.0 Days Before Bottling for 0.0 Days	Hop	12	0.0 IBUs	-

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.012 SG)
- Date Bottled/Kegged: 25 Jan 2023 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 24 Feb 2023 - Drink and enjoy!

Notes