

# 382 Frothzilla 5 Gallon All Grain

American Lager (1 B)

**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:** 02 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 486.28 ml warm water and add optional 24.3 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 7.76 gal
- Mash Water Acid: None

### Mash or Steep Grains

#### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
8 lbs 3.0 oz	Pilsner (Weyermann) (1.7 SRM)	Grain	1	100.0 %	0.64 gal

#### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 2.56 gal of water at 164.9 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 5.20 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.039 SG

#### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.75 oz	East Kent Goldings (EKG) [5.00 %] - Boil 60.0 min	Hop	2	13.6 IBUs	-
0.75 oz	East Kent Goldings (EKG) [5.00 %] - Boil 15.0 min	Hop	3	6.7 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.045 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 Lager (DCL/Fermentis #W-34/70) [50.28 ml]	Yeast	4	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.045 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)

### Fermentation

- 02 May 2023 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 06 May 2023 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.009 SG)
- Date Bottled/Kegged: 16 May 2023 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 15 Jun 2023 - Drink and enjoy!

Notes