

399 I'm with the Banned 5G 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: 03 Oct 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 405.05 ml warm water and add optional 20.3 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.53 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

| Amt | Name | Type | # | %/IBU | Volume |
|--------------|--------------------------------------|-------|---|--------|----------|
| 7 lbs 8.0 oz | Pilsen Malt 2-Row (Briess) (1.0 SRM) | Grain | 1 | 51.3 % | 0.59 gal |
| 2 lbs 6.0 oz | Canada Flaked Wheat Malt (1.5 SRM) | Grain | 2 | 16.2 % | 0.19 gal |
| 2 lbs 6.0 oz | White Wheat Malt (2.4 SRM) | Grain | 3 | 16.2 % | 0.19 gal |
| 1 lbs 3.0 oz | Acidulated (Weyermann) (1.8 SRM) | Grain | 4 | 8.1 % | 0.09 gal |
| 1 lbs 3.0 oz | Cara-Pils/Dextrine (2.0 SRM) | Grain | 5 | 8.1 % | 0.09 gal |

Mash Steps

| Name | Description | Step Temperature | Step Time |
|---------|----------------------------------|------------------|-----------|
| Mash In | Add 4.57 gal of water at 168.2 F | 156.0 F | 45 min |

- Sparge Water Acid: None
- Fly sparge with 3.96 gal water at 168.0 F

First Wort Hops

| Amt | Name | Type | # | %/IBU | Volume |
|---------|--|------|---|-----------|--------|
| 0.50 oz | Centennial [10.00 %] - First Wort 40.0 min | Hop | 6 | 13.6 IBUs | - |

- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.067 SG

Steeped Hops

| Amt | Name | Type | # | %/IBU | Volume |
|---------|--|------|---|-----------|--------|
| 0.50 oz | nectron [13.00 %] - Steep/Whirlpool 60.0 min, 194.4 F | Hop | 7 | 9.2 IBUs | - |
| 0.75 oz | Citra [12.00 %] - Steep/Whirlpool 40.0 min, 194.4 F | Hop | 8 | 11.1 IBUs | - |
| 0.75 oz | Mosaic (HBC 369) [12.25 %] - Steep/Whirlpool 40.0 min, 194.4 F | Hop | 9 | 11.4 IBUs | - |

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.076 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: 1.076 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 03 Oct 2023 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 07 Oct 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 | Citra [12.00 %] - 3.0 Days Before Bottling for 0.0 Days | Hop | 11 | 0.0 IBUs | - |
| 0.33 oz | Mosaic (HBC 369) [12.25 %] - 3.0 Days Before Bottling for 0.0 Days | Hop | 12 | 0.0 IBUs | - |
| 0.33 oz | nectron [13.00 %] - 3.0 Days Before Bottling for 0.0 Days | Hop | 13 | 0.0 IBUs | - |

- Measure Final Gravity: _____ (Estimate: 1.021 SG)
- Date Bottled/Kegged: 17 Oct 2023 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 16 Nov 2023 - Drink and enjoy!

Notes