

# 399 I'm with the Banned 5G 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:** 03 Oct 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 389.91 ml warm water and add optional 19.5 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

### Mash or Steep Grains

- Steep Water Volume: 3.38 gal
- Steep Grain Weight: 3 lbs 6.0 oz
- Steep Time: 30
- Steep Temp: 155.0

### Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
2 lbs 5.0 oz	Canada Flaked Wheat Malt [Steep] (1.5 SRM)	Grain	1	16.6 %	0.18 gal
9.0 oz	Cara-Pils/Dextrine [Steep] (2.0 SRM)	Grain	2	4.0 %	0.04 gal
8.0 oz	Acidulated (Weyermann) [Steep] (1.8 SRM)	Grain	3	3.6 %	0.04 gal

### Boil Wort with Extract

- Boil Fermentables Weight: 10 lbs 9.0 oz
- Boil Fermentables Volume: 0.87 gal
- Est Boil Water Addition: 0.03 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.113 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs	DME Wheat Bavarian (Briess) [Boil] (8.0 SRM)	Dry Extract	5	7.2 %	0.08 gal
9 lbs 9.0 oz	LME Pilsen Light (Briess) [Boil] (2.3 SRM)	Extract	6	68.6 %	0.80 gal

### Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
0.75 oz	nectron [13.00 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	7	9.1 IBUs	-
1.00 oz	Citra [12.00 %] - Steep/Whirlpool 40.0 min, 194.4 F	Hop	8	9.8 IBUs	-
1.00 oz	Mosaic (HBC 369) [12.25 %] - Steep/Whirlpool 40.0 min, 194.4 F	Hop	9	10.0 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
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1.0 pkg	Voss Kveik Ale Yeast (Lallemand #- ) [50.28 ml]	Yeast	10	-	-
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- 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

- 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: 1.018 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