

# 395 Thirst Responder 5G AG

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:** 06 Sep 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 538.94 ml warm water and add optional 26.9 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 7.91 gal
- Mash Water Acid: None

### Mash or Steep Grains

#### Mash Ingredients

| Amt          | Name                             | Type  | # | %/IBU  | Volume   |
|--------------|----------------------------------|-------|---|--------|----------|
| 7 lbs 1.0 oz | Malteurop Pilsen (1.8 SRM)       | Grain | 1 | 74.8 % | 0.55 gal |
| 1 lbs 3.0 oz | Acidulated (Weyermann) (1.8 SRM) | Grain | 2 | 12.6 % | 0.09 gal |
| 1 lbs 3.0 oz | Malteurop Dextrin (1.8 SRM)      | Grain | 3 | 12.6 % | 0.09 gal |

#### Mash Steps

| Name    | Description                      | Step Temperature | Step Time |
|---------|----------------------------------|------------------|-----------|
| Mash In | Add 2.95 gal of water at 164.9 F | 150.0 F          | 75 min    |

- Sparge Water Acid: None
- Fly sparge with 4.96 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.044 SG

#### Boil Ingredients

| Amt     | Name                                     | Type | # | %/IBU     | Volume |
|---------|--|------|---|-----------|--------|
| 0.50 oz | Northern Brewer [8.50 %] - Boil 60.0 min | Hop  | 4 | 14.8 IBUs | -      |
| 0.25 oz | Northern Brewer [8.50 %] - Boil 15.0 min | Hop  | 5 | 3.7 IBUs  | -      |

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.050 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 | 6 | -     | -      |

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.050 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)

### Fermentation

- 06 Sep 2023 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)

10 Sep 2023 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.010 SG)

Date Bottled/Kegged: 20 Sep 2023 - Carbonation: Bottle with 3.61 oz Corn Sugar

Age beer for 30.00 days at 65.0 F

20 Oct 2023 - Drink and enjoy!

Notes