

406 Astro Kitty 5G AG

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: 21 Nov 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 374.10 ml warm water and add optional 18.7 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.33 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
4 lbs 11.0 oz	Malteurop 2-Row Pale (2.1 SRM)	Grain	1	36.2 %	0.37 gal
4 lbs 11.0 oz	Malteurop Wheat (3.3 SRM)	Grain	2	36.2 %	0.37 gal
2 lbs 6.0 oz	Canada Flaked Wheat Malt (1.5 SRM)	Grain	3	18.4 %	0.19 gal
1 lbs 3.0 oz	Carapils 6-Row (Briess) (1.3 SRM)	Grain	4	9.2 %	0.09 gal
0.50 oz	Centennial [10.00 %] - Mash 60.0 min	Hop	5	3.0 IBUs	-

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 4.04 gal of water at 168.2 F	156.0 F	45 min

- Sparge Water Acid: None
- Fly sparge with 4.29 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.062 SG

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	nectron [13.00 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	6	19.2 IBUs	-
0.75 oz	Citra [12.00 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	7	13.3 IBUs	-
0.75 oz	Mosaic (HBC 369) [12.25 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	8	13.6 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.070 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	Lalbrew New England East Coast Ale (Lallemand #) [23.66 ml]	Yeast	9	-	-

- Measure Actual Original Gravity _____ (Target: 1.070 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 21 Nov 2023 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 25 Nov 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
0.66 oz	Citra [12.00 %] - 4.0 Days Before Bottling for 4.0 Days	Hop	10	0.0 IBUs	-
0.66 oz	Mosaic (HBC 369) [12.25 %] - 4.0 Days Before Bottling for 4.0 Days	Hop	11	0.0 IBUs	-
0.33 oz	nectron [13.00 %] - 4.0 Days Before Bottling for 4.0 Days	Hop	12	0.0 IBUs	-

- Measure Final Gravity: _____ (Estimate: 1.020 SG)
- Date Bottled/Kegged: 05 Dec 2023 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 04 Jan 2024 - Drink and enjoy!

Notes