

406 Astro Kitty 5G EX

Hazy IPA (21 C)

Type: Extract
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

Date: 21 Nov 2023
Version: 1
Brewer: Thomas Monti
Asst Brewer:
Equipment: All Grain - Standard 5 Gal/19l Batch - Cooler
Fermentation: Ale, Two Stage



Taste Rating: 30.0

Taste Notes:

Prepare for Brewing

- Hydrate yeast with 343.98 ml warm water and add optional 17.2 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.53 gal

Mash or Steep Grains

- Steep Water Volume: 2.88 gal
- Steep Grain Weight: 2 lbs 14.0 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
1 lbs 8.0 oz	Canada Flaked Wheat Malt [Steep] (1.5 SRM)	Grain	1	12.1 %	0.12 gal
1 lbs 6.0 oz	Carapils 6-Row (Briess) [Steep] (1.3 SRM)	Grain	2	11.1 %	0.11 gal

Boil Wort with Extract

- Boil Fermentables Weight: 9 lbs 9.0 oz
- Boil Fermentables Volume: 0.80 gal
- Est Boil Water Addition: 2.85 gal
- Target Boil Volume: 6.53 gal
- Estimated pre-boil gravity is 1.065 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
6 lbs 6.0 oz	LME Wheat Bavarian (Briess) [Boil] (4.0 SRM)	Extract	3	51.3 %	0.53 gal
3 lbs 3.0 oz	Pale Liquid Extract [Boil] (8.0 SRM)	Extract	4	25.6 %	0.27 gal
0.50 oz	Centennial [10.00 %] - Boil 60.0 min	Hop	5	14.4 IBUs	-

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
0.75 oz	nectron [13.00 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	6	14.0 IBUs	-
0.66 oz	Citra [12.00 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	7	11.3 IBUs	-
0.66 oz	Mosaic (HBC 369) [12.25 %] - Steep/Whirlpool 60.0 min, 194.4 F	Hop	8	11.6 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.064 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

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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: 1.064 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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: 1.016 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