

410 Ale-Gebra Brown Ale 5G AG

Black IPA (21 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: 12 Dec 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 280.96 ml warm water and add optional 14.0 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 7.97 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
8 lbs 3.0 oz	Pale Ale, Golden Promise®™ (Simpsons) (2.5 SRM)	Grain	1	82.3 %	0.64 gal
10.0 oz	Carafoam (Weyermann) (2.0 SRM)	Grain	2	6.3 %	0.05 gal
7.0 oz	Caramel Malt - 120L (Briess) (120.0 SRM)	Grain	3	4.4 %	0.03 gal
7.0 oz	Caramel Malt - 60L (Briess) (60.0 SRM)	Grain	4	4.4 %	0.03 gal
4.0 oz	Carafa Special III (Weyermann) (470.0 SRM)	Grain	5	2.5 %	0.02 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.11 gal of water at 163.7 F	152.0 F	60 min

- Sparge Water Acid: None
- Fly sparge with 4.87 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.046 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.50 oz	Magnum [12.00 %] - Boil 60.0 min	Hop	6	20.5 IBUs	-
0.50 oz	Magnum [12.00 %] - Boil 15.0 min	Hop	7	10.2 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.052 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	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	8	-	-

- Measure Actual Original Gravity _____ (Target: 1.052 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 12 Dec 2023 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 16 Dec 2023 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.013 SG)
- Date Bottled/Kegged: 26 Dec 2023 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 25 Jan 2024 - Drink and enjoy!

Notes