

410 Ale-Gebra Brown Ale 5G EX

Black IPA (21 B)

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: 12 Dec 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 276.22 ml warm water and add optional 13.8 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 1.56 gal
- Steep Grain Weight: 1 lbs 9.0 oz
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
12.0 oz	Carafafoam (Weyermann) [Steep] (2.0 SRM)	Grain	1	9.4 %	0.06 gal
5.0 oz	Caramel Malt - 120L (Briess) [Steep] (120.0 SRM)	Grain	2	3.9 %	0.02 gal
5.0 oz	Caramel Malt - 60L (Briess) [Steep] (60.0 SRM)	Grain	3	3.9 %	0.02 gal
3.0 oz	Carafa Special III (Weyermann) [Steep] (470.0 SRM)	Grain	4	2.4 %	0.01 gal

Boil Wort with Extract

- Boil Fermentables Weight: 6 lbs 6.0 oz
- Boil Fermentables Volume: 0.49 gal
- Est Boil Water Addition: 2.22 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.079 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
6 lbs 6.0 oz	DME Sparkinf Amber (Briess) [Boil] (10.5 SRM)	Dry Extract	5	80.3 %	0.49 gal
0.75 oz	Magnum [12.00 %] - Boil 60.0 min	Hop	6	22.9 IBUs	-
0.50 oz	Magnum [12.00 %] - Boil 15.0 min	Hop	7	7.6 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.051 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: 1.051 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

- Add water if needed to achieve final volume of 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: 1.014 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