

407 Emotional Baggage 5G EX

Blonde Ale (18 A)

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: 03 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 272.58 ml warm water and add optional 13.6 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

Mash or Steep Grains

- Steep Water Volume: 1.00 gal
- Steep Grain Weight: 1 lbs
- Steep Time: 30
- Steep Temp: 155.0

Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
12.0 oz	Honey Malt [Steep] (25.0 SRM)	Grain	1	9.0 %	0.06 gal
4.0 oz	Vienna Malt (Weyermann) [Steep] (3.0 SRM)	Grain	2	3.0 %	0.02 gal

Boil Wort with Extract

- Boil Fermentables Weight: 7 lbs 6.0 oz
- Boil Fermentables Volume: 0.61 gal
- Est Boil Water Addition: 2.67 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.078 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1 lbs	Light Dry Extract [Boil] (8.0 SRM)	Dry Extract	3	11.9 %	0.08 gal
6 lbs 6.0 oz	LME Golden Light (Briess) [Boil] (4.0 SRM)	Extract	4	76.1 %	0.53 gal
1.00 oz	Mt. Hood [6.00 %] - Boil 60.0 min	Hop	5	15.4 IBUs	-
0.25 oz	Mt. Hood [6.00 %] - Boil 15.0 min	Hop	6	1.9 IBUs	-

- Estimated Post Boil Vol: 3.91 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	Lutra Kveik Dry Yeast (Omega #)	Yeast	7	-	-

- Measure Actual Original Gravity _____ (Target: 1.050 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 5.00 gal

Fermentation

- 03 Dec 2023 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 07 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: 17 Dec 2023 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 16 Jan 2024 - Drink and enjoy!

Notes