

# 417 Hopy Horror Picture Show 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 Jan 2024  
**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 329.26 ml warm water and add optional 16.5 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.12 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	41.9 %	0.37 gal
3 lbs 8.0 oz	Malteurop Wheat (3.3 SRM)	Grain	2	31.3 %	0.27 gal
1 lbs 3.0 oz	Malteurop Dextrin (1.8 SRM)	Grain	3	10.6 %	0.09 gal
1 lbs 3.0 oz	Oats, Flaked (Briess) (1.4 SRM)	Grain	4	10.6 %	0.09 gal
10.0 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	5	5.6 %	0.05 gal

#### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.50 gal of water at 168.2 F	156.0 F	45 min

- Sparge Water Acid: None
- Fly sparge with 4.63 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.054 SG

#### Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.25 oz	Amarillo [9.20 %] - Steep/Whirlpool 40.0 min, 194.4 F	Hop	6	16.1 IBUs	-
0.85 oz	Citra [12.00 %] - Steep/Whirlpool 40.0 min, 194.4 F	Hop	7	14.2 IBUs	-
0.40 oz	Mosaic (HBC 369) [12.25 %] - Steep/Whirlpool 40.0 min, 194.4 F	Hop	8	6.8 IBUs	-
0.40 oz	Simcoe [13.00 %] - Steep/Whirlpool 40.0 min, 194.4 F	Hop	9	7.2 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.061 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	Voss Kveik Ale Yeast (Lallemand #- ) [50.28 ml]	Yeast	10	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.061 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)

Fermentation

- 21 Jan 2024 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 25 Jan 2024 - 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 %] - 3.0 Days Before Bottling for 0.0 Days	Hop	11	0.0 IBUs	-
0.66 oz	Sabro [16.00 %] - 3.0 Days Before Bottling for 0.0 Days	Hop	12	0.0 IBUs	-
0.33 oz	Simcoe [13.00 %] - 3.0 Days Before Bottling for 0.0 Days	Hop	13	0.0 IBUs	-

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.017 SG)
- Date Bottled/Kegged: 04 Feb 2024 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 05 Mar 2024 - Drink and enjoy!

Notes