

# 417 Hopy Horror Picture Show 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 Jan 2024  
**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 318.42 ml warm water and add optional 15.9 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.53 gal

## Mash or Steep Grains

- Steep Water Volume: 2.12 gal
- Steep Grain Weight: 2 lbs 2.0 oz
- Steep Time: 30
- Steep Temp: 155.0

## Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
1 lbs 2.0 oz	Carafoam [Steep] (2.0 SRM)	Grain	1	10.7 %	0.09 gal
1 lbs	Oats, Flaked [Steep] (1.0 SRM)	Grain	2	9.5 %	0.08 gal

## Boil Wort with Extract

- Boil Fermentables Weight: 8 lbs 6.0 oz
- Boil Fermentables Volume: 0.69 gal
- Est Boil Water Addition: 3.72 gal
- Target Boil Volume: 6.53 gal
- Estimated pre-boil gravity is 1.060 SG

## Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
2 lbs	DME Wheat Bavarian (Briess) [Boil] (8.0 SRM)	Dry Extract	3	19.0 %	0.15 gal
6 lbs 6.0 oz	LME Golden Light (Briess) [Boil] (4.0 SRM)	Extract	4	60.7 %	0.53 gal

## Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
1.33 oz	Amarillo [9.20 %] - Steep/Whirlpool 40.0 min, 194.4 F	Hop	5	16.2 IBUs	-
0.75 oz	Citra [12.00 %] - Steep/Whirlpool 40.0 min, 194.4 F	Hop	6	11.9 IBUs	-
0.50 oz	Mosaic (HBC 369) [12.25 %] - Steep/Whirlpool 40.0 min, 194.4 F	Hop	7	8.1 IBUs	-
0.50 oz	Simcoe [13.00 %] - Steep/Whirlpool 40.0 min, 194.4 F	Hop	8	8.6 IBUs	-

- Estimated Post Boil Vol: 5.99 gal and Est Post Boil Gravity: 1.059 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	9	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.059 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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	10	0.0 IBUs	-
0.66 oz	Sabro [16.00 %] - 3.0 Days Before Bottling for 0.0 Days	Hop	11	0.0 IBUs	-
0.33 oz	Simcoe [13.00 %] - 3.0 Days Before Bottling for 0.0 Days	Hop	12	0.0 IBUs	-

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.014 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