

416 The Big Lebrewski West Coast 5G AG

American IPA (21 A)

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: 17 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 319.83 ml warm water and add optional 16.0 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.15 gal
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
8 lbs 8.0 oz	Malteurop Pilsen (1.8 SRM)	Grain	1	74.3 %	0.66 gal
1 lbs 3.0 oz	Acidulated (Weyermann) (1.8 SRM)	Grain	2	10.4 %	0.09 gal
1 lbs 3.0 oz	Dextrin Malt (Simpsons) (0.7 SRM)	Grain	3	10.4 %	0.09 gal
9.0 oz	Melanoiden Malt (20.0 SRM)	Grain	4	4.9 %	0.04 gal

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.57 gal of water at 164.5 F	150.0 F	75 min

- Sparge Water Acid: None
- Fly sparge with 4.58 gal water at 168.0 F
- Add water to achieve boil volume of 6.53 gal
- Estimated pre-boil gravity is 1.052 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.00 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Boil 60.0 min	Hop	5	50.0 IBUs	-
0.66 oz	Centennial [10.00 %] - Boil 30.0 min	Hop	6	16.4 IBUs	-
0.50 oz	Cascade [5.50 %] - Boil 5.0 min	Hop	7	1.8 IBUs	-
0.50 oz	Centennial [10.00 %] - Boil 5.0 min	Hop	8	3.2 IBUs	-
0.50 oz	Chinook [13.00 %] - Boil 5.0 min	Hop	9	4.2 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	American West Coast Ale (Lallemand/Danstar #BRY-97)	Yeast	10	-	-

- Measure Actual Original Gravity _____ (Target: 1.059 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)

Fermentation

- 17 Jan 2024 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 21 Jan 2024 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.011 SG)
- Date Bottled/Kegged: 31 Jan 2024 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 01 Mar 2024 - Drink and enjoy!

Notes