

# 416 The Big Lebrewski West Coast 5G EX

American IPA (21 A)

**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:** 17 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 326.34 ml warm water and add optional 16.3 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.53 gal

## Mash or Steep Grains

- Steep Water Volume: 0.50 gal
- Steep Grain Weight: 8.0 oz
- Steep Time: 30
- Steep Temp: 155.0

## Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
8.0 oz	Melanoiden Malt [Steep] (20.0 SRM)	Grain	1	5.3 %	0.04 gal

## Boil Wort with Extract

- Boil Fermentables Weight: 8 lbs 14.0 oz
- Boil Fermentables Volume: 0.73 gal
- Est Boil Water Addition: 5.30 gal
- Target Boil Volume: 6.53 gal
- Estimated pre-boil gravity is 1.061 SG

## Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
2 lbs	DME Golden Light (Briess) [Boil] (4.0 SRM)	Dry Extract	2	21.3 %	0.15 gal
6 lbs 6.0 oz	LME Golden Light (Briess) [Boil] (4.0 SRM)	Extract	3	68.0 %	0.53 gal
8.0 oz	Maltodextrin [Boil] (3.0 SRM)	Sugar	4	5.3 %	0.04 gal
1.00 oz	Columbus/Tomahawk/Zeus (CTZ) [15.50 %] - Boil 60.0 min	Hop	5	46.1 IBUs	-
1.00 oz	Centennial [10.00 %] - Boil 30.0 min	Hop	6	22.8 IBUs	-
0.60 oz	Centennial [10.00 %] - Boil 5.0 min	Hop	7	3.6 IBUs	-
0.60 oz	Chinook [13.00 %] - Boil 5.0 min	Hop	8	4.6 IBUs	-
0.50 oz	Cascade [5.50 %] - Boil 5.0 min	Hop	9	1.6 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	American West Coast Ale (Lallemand/Danstar #BRY-97)	Yeast	10	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.061 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 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: 1.017 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