

Star Gazer Hazy DIPA Extrac

Double IPA (22 A)

Type: Extract
Batch Size: 5.00 gal
Boil Size: 2.50 gal
Boil Time: 60 min
End of Boil Vol: 2.13 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Two Stage

Date: 12 Jul 2015
Brewer:
Asst Brewer:
Equipment: Brew Pot (5 Gallon)
Efficiency: 66.00 %
Est Mash Efficiency: 0.0 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 5.93 gal
- Mash Water Acid:

Mash or Steep Grains

Grains to Steep

Amt	Name	Type	#	%/IBU
1 lbs 8.0 oz	Oats, Flaked (1.0 SRM)	Grain	1	14.3 %
6.1 oz	Acid Malt (3.0 SRM)	Grain	2	3.6 %

- Sparge Water Acid:
- If steeping, remove grains, and prepare to boil wort
- Add water to achieve boil volume of 2.50 gal
- Estimated pre-boil gravity is 1.056 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
3 lbs 4.8 oz	LME Pilsen Light (Briess) (2.3 SRM)	Extract	3	31.6 %
0.50 oz	Polaris [20.00 %] - Boil 60.0 min	Hop	4	25.0 IBUs
0.50 oz	Zamba [10.00 %] - Boil 60.0 min	Hop	5	12.5 IBUs
1 lbs	DME Pilsen (Briess) [Boil for 15 min](2.0 SRM)	Dry Extract	6	9.6 %
3 lbs 4.8 oz	LME Wheat Bavarian (Briess) [Boil for 15 min]...	Extract	7	31.6 %
1 lbs	Corn Sugar (Dextrose) [Boil for 1 min](0.0 SRM)	Sugar	8	9.3 %

Steeped Hops

Amt	Name	Type	#	%/IBU
1.00 oz	Polaris [20.00 %] - Steep/Whirlpool 0.0 min	Hop	9	0.0 IBUs
1.00 oz	Zamba [10.00 %] - Steep/Whirlpool 0.0 min	Hop	10	0.0 IBUs

- Estimated Post Boil Vol: 2.13 gal and Est Post Boil Gravity: 1.066 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
1.0 pkg	SafAle German Ale (DCL/Fermentis #K-97) [23...	Yeast	11	-

- Measure Actual Original Gravity _____ (Target: 1.066 SG)
- Measure Actual Batch Volume _____ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 5.00 gal

Fermentation

- 12 Jul 2015 - Primary Fermentation (7.00 days at 67.0 F ending at 67.0 F)
- 19 Jul 2015 - Secondary Fermentation (7.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU
1.50 oz	Polaris [20.00 %] - Dry Hop 7.0 Days	Hop	12	0.0 IBUs
1.50 oz	Zamba [10.00 %] - Dry Hop 7.0 Days	Hop	13	0.0 IBUs
1.50 oz	Polaris [20.00 %] - Dry Hop 4.0 Days	Hop	14	0.0 IBUs
1.50 oz	Zamba [10.00 %] - Dry Hop 4.0 Days	Hop	15	0.0 IBUs

- Measure Final Gravity: _____ (Estimate: 1.014 SG)
- Date Bottled/Kegged: 26 Jul 2015 - Carbonation: Bottle with 4.73 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 25 Aug 2015 - Drink and enjoy!

Notes