

Festivus Ale AG (Dry)

Winter Seasonal Beer (30 C)

Type: All Grain
Batch Size: 5.25 gal
Boil Size: 6.73 gal
Boil Time: 60 min
End of Boil Vol: 5.73 gal
Final Bottling Vol: 5.00 gal
Fermentation: Ale, Two Stage

Date: 06 Jan 2017
Brewer:
Asst Brewer:
Equipment: Brew Pot (7.5 gal) and Igloo Cooler (10 Gal)
Efficiency: 68.00 %
Est Mash Efficiency: 71.2 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.72 gal
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
11 lbs	2-Row (Pilot) (1.8 SRM)	Grain	1	71.0 %
1 lbs	Caramel/Crystal Malt - 80L (80.0 SRM)	Grain	2	6.5 %
1 lbs	Oats, Flaked (Briess) (1.4 SRM)	Grain	3	6.5 %
8.0 oz	Carapils (Briess) (1.5 SRM)	Grain	4	3.2 %
8.0 oz	Carared (Weyermann) (24.0 SRM)	Grain	5	3.2 %
8.0 oz	Special Roast (Briess) (50.0 SRM)	Grain	6	3.2 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 4.78 gal of water at 163.0 F	152.0 F	60 min

- Sparge Water Acid:
- Batch sparge with 2 steps (Drain mash tun , 3.94gal) of 168.0 F water
- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.061 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1 lbs	Honey (1.0 SRM)	Sugar	7	6.5 %
1.00 oz	Perle [8.00 %] - Boil 60.0 min	Hop	8	25.0 IBUs
1.00 oz	Hallertauer [4.80 %] - Boil 30.0 min	Hop	9	11.5 IBUs

- Estimated Post Boil Vol: 5.73 gal and Est Post Boil Gravity: 1.074 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature

- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.25 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Nottingham Yeast (Lallemand #-) [23.66 ml]	Yeast	10	-

- Measure Actual Original Gravity _____ (Target: 1.074 SG)
- Measure Actual Batch Volume _____ (Target: 5.25 gal)
- Add water if needed to achieve final volume of 5.25 gal

Fermentation

- 06 Jan 2017 - Primary Fermentation (7.00 days at 67.0 F ending at 67.0 F)
- 13 Jan 2017 - Secondary Fermentation (7.00 days at 67.0 F ending at 67.0 F)

Secondary Ingredients

Amt	Name	Type	#	%/IBU
1.00 Items	Cinnamon Stick (Secondary 7.0 days)	Spice	11	-

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.014 SG)
- Date Bottled/Kegged: 20 Jan 2017 - Carbonation: Bottle with 4.20 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 19 Feb 2017 - Drink and enjoy!

Notes