Captain Cooker Clone (PE)

Spice, Herb or Vegetable Beer (30 A)

Type: Partial Mash
Batch Size: 23.00 L
Boil Size: 5.00 L
Boil Time: 30 min
Final Bottling Vol: 21.49 L
Fermentation: Lager, Three Stage

Date: 12 Apr 2020
Efficiency: 55.00 %
Est Mash Efficiency: 59.5 %



Brewing Notes:
This recipe is based on the all grain recipe supplied by the brewery with the following modifications:
- The hop used for the late kettle additions in the original recipe is grown by the brewery and unavailable to the public. This has been substituted with the same hop used for the dry hop addition as per the brewer.
- The original recipe uses a small amount of Pacific Gem for the bittering addition (at 30 min). This has been substituted with an appropriate amount of Wakatu to maintain a similar IBU level.

This recipe has to be fermented cool and will benefit from lagering for at least 2 weeks if kegged or after bottle conditioning is complete. It will continue to improve if stored cool.

1. The Manuka tips have not been supplied and will need to be procured by the brewer.
2. Heat 2.5L of water to 68C, remove from heat, add grains mixing thoroughly, cover and let steep for 30 min.
3. When complete, remove grain, rinse with 1.5L of warm water, add rinse to boil and top up to a total boil volume of 5 L.
4. If calcium sulphate (gypsum) is available, add to boil. Boil for 30 min adding hops and other ingredients as indicated.
5. If available, add yeast nutrient 15 min prior to the end of boil.
6. When complete, remove from heat and let cool while preparing the balance of LME.
7. Dissolve the remaining LME as normal.
8. Strain out hops and Manuka tips, add liquid to the LME mixture, and top up to 23 L.
9. It is recommended that the yeast be rehydrated per the manufacturer's instructions. Pitch at 13C and maintain until fermentation slows.
10. Once fermentation slows (~10 - 12 days), raise temp to 18C for a diacetyl rest.
11. After 5 days, cold crash to 2C, add dry hops and let lager for 3 weeks before packaging.
12. Carbonate to 2.6 volumes of CO2.

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
0.425 kg	Gladfield Medium Crystal Malt (111.0 EBC)	Grain	1	10.5 %	0.28 L
0.400 kg	Gladfield Pilsner Malt (3.8 EBC)	Grain	2	9.9 %	0.26 L
0.020 kg	Gladfield Dark Chocolate Malt (1300.0 EBC)	Grain	3	0.5 %	0.01 L

Mash Steps

Name	Description	Step Temperature	Step Time
Mash Step	Add 2.53 L of water and heat to 66.0 C over 0 min	66.0 C	30 min

◯ Add water to achieve boil volume of 5.00 L
◯ Estimated pre-boil gravity is 1.030 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
65.00 g	Wakatu (Hallertau Aroma) [6.10 %] - Boil 30.0 min	Hop	4	40.0 IBUs	-
17.00 g	Gypsum (Calcium Sulfate) (Boil)	Water Agent	5	-	-
17.00 g	Manuka Tips (fresh) (Boil 25.0 mins)	Spice	6	-	-
1.50 g	Yeast Nutrient (Boil 15.0 mins)	Other	7	-	-
18.00 g	Wakatu (Hallertau Aroma) [6.10 %] - Boil 5.0 min	Hop	8	5.5 IBUs	-
34.00 g	Manuka Tips (fresh) (Boil 5.0 mins)	Spice	9	-	-

◯ Estimated Post Boil Vol: 4.58 L and Est Post Boil Gravity: 1.048 SG

Cool and Transfer Wort

◯ Cool wort to fermentation temperature
◯ Transfer wort to fermenter
◯ Add water if needed to achieve final volume of 23.00 L

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.700 kg	Black Rock LME Unhopped Blond [Primary] (5.0 EBC)	Extract	10	42.0 %	1.20 L
1.500 kg	Pure Liquid Malt Extract - Wheat (MJ) [Primary] (6.0 EBC)	Extract	11	37.1 %	1.06 L
2.0 pkg	SafLager West European Lager (DCL/Fermentis #S-23…	Yeast	12	-	-

◯ Measure Actual Original Gravity _____ (Target: 1.048 SG)
◯ Measure Actual Batch Volume _____ (Target: 23.00 L)

Fermentation

◯ 12 Apr 2020 - Primary Fermentation (15.00 days at 13.0 C ending at 13.0 C)
◯ 27 Apr 2020 - Secondary Fermentation (5.00 days at 18.0 C ending at 18.0 C)
◯ 02 May 2020 - Tertiary Fermentation (21.00 days at 2.0 C ending at 2.0 C)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU	Volume
17.00 g	Wakatu (Hallertau Aroma) [6.10 %] - 3.0 Days Before B…	Hop	13	0.0 IBUs	-

◯ Measure Final Gravity: _____ (Estimate: 1.013 SG)
◯ Date Bottled/Kegged: - Carbonation: Bottle with 126.38 g Corn Sugar