# LoB Greenbacker Partial Extract Kit

American Pale Ale (18 B)

***Type:*** Extract
***Batch Size:*** 23.00 l
***Boil Size:*** 9.00 l
***Boil Time:*** 30 min
***End of Boil Vol:*** 7.75 l
***Final Bottling Vol:*** 21.00 l
***Fermentation:*** Ale, Two Stage

***Date:*** 27 Mar 2018
***Brewer:*** Yourself
***Asst Brewer:***
***Equipment:*** Grainfather
***Efficiency:*** 73.00 %
***Est Mash Efficiency:*** 0.0 %
***Taste Rating:*** 30.0



***Taste Notes:***

## Prepare for Brewing

◯ Clean and Prepare Brewing Equipment
◯ Total Water Needed: 16.50 l

## Mash or Steep Grains

### Grains to Steep

| Amt | Name | Type | # | %/IBU |
|---|---|---|---|---|
| 0.50 kg | Gladfield Supernova Malt (115.0 EBC) | Grain | 1 | 10.5 % |

◯ If steeping, remove grains, and prepare to boil wort
◯ Add water to achieve boil volume of 9.00 l
◯ Estimated pre-boil gravity is 1.164 SG

### Boil Ingredients

| Amt | Name | Type | # | %/IBU |
|---|---|---|---|---|
| 0.20 kg | Sugar, Table (Sucrose) (2.0 EBC) | Sugar | 2 | 4.2 % |
| 10.00 g | Mosaic (HBC 369) [12.25 %] - Boil 30.0 min | Hop | 3 | 3.9 IBUs |
| 2.40 kg | Pale Liquid Extract [Boil for 5 min](15.8 EBC) | Extract | 4 | 50.0 % |
| 1.70 kg | Wheat Liquid Extract [Boil for 5 min](10.0 EBC) | Extract | 5 | 35.4 % |

### Steeped Hops

| Amt | Name | Type | # | %/IBU |
|---|---|---|---|---|
| 150.00 g | Nelson Sauvin [12.00 %] - Steep/Whirlpool 20.0 min | Hop | 6 | 22.5 IBUs |

◯ Estimated Post Boil Vol: 7.75 l and Est Post Boil Gravity: 1.052 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 |
|---|---|---|---|---|
| 2.0 pkg | California Lager (Mangrove Jack's #M54) | Yeast | 7 | - |

◯ Measure Actual Original Gravity _____ (Target: 1.052 SG)
◯ Measure Actual Batch Volume _____ (Target: 23.00 l)
◯ Add water if needed to achieve final volume of 23.00 l

## Fermentation

◯ 27 Mar 2018 - Primary Fermentation (4.00 days at 19.4 C ending at 19.4 C)
◯ 31 Mar 2018 - Secondary Fermentation (10.00 days at 19.4 C ending at 19.4 C)

## Dry Hop and Bottle/Keg

### Dry Hop/Bottling Ingredients

| Amt | Name | Type | # | %/IBU |
|---|---|---|---|---|
| 90.00 g | Mosaic (HBC 369) [12.25 %] - Dry Hop 3.0 Days | Hop | 8 | 0.0 IBUs |

◯ Measure Final Gravity _____ (Estimate: 1.011 SG)

◯ Measure Final Gravity: _____ (Estimate: 1.011 SG)
◯ Date Bottled/Kegged: 10 Apr 2018 - Carbonation: Bottle with 123.52 g Corn Sugar
◯ Age beer for 30.00 days at 18.3 C
◯ 10 May 2018 - Drink and enjoy!

## Notes