

# Mr. Mojo Risin' - Extract

American Pale Ale (18 B)

Date: \_\_\_\_\_  
Batch Size: 20.0 l  
Boil Size: 10.0 l

Type: Extract  
Boil Time: 30 minutes  
Brewer: \_\_\_\_\_

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## Gravity, Alcohol Content and Color

Estimated OG: 1.045 SG  
Estimated FG: 1.011 SG  
Estimated ABV: 4.5 %  
Bitterness: 38.4 IBUs  
Color: 3.6 SRM

Measured: \_\_\_\_\_  
Measured: \_\_\_\_\_  
Measured: \_\_\_\_\_

## Prepare for Brewing

- ☐ Prepare a yeast starter (if needed)
- ☐ Weigh and mill steeping grains (if used)

## Grains to Steep

Amt	Name	Type	#	%/IBU
220 g	Caramel Light - 10L (10.0 SRM)	Grain	1	6.4 %
220 g	Vienna Malt (3.5 SRM)	Grain	2	6.4 %

- ☐ Collect 10.4 l brewing water
- ☐ Make sure brew kettle is clean, and grain bag is usable
- ☐ Fill kettle with water and heat to 70°C
- ☐ When temperature is reached - turn off the heat, then steep grains
- ☐ Place lid/cover and let rest for 30 minutes

### Steeping stage is complete:

- ☐ Remove grain bag from kettle, place on a colander and let drain (DO NOT SQUEEZE!)
- ☐ Place lid and heat wort to a boil
- ☐ Once boil is reached, turn off the heat and add malt extract whilst stirring
- ☐ Measure Pre-Boil Gravity: \_\_\_\_\_ (Estimated: 1.094 SG)
- ☐ Turn the heat on and bring to a boil
- ☐ Weight all boil additions – hops, whirfloc tablets, nutrients and other ingredients
- ☐ When hot-break is over, start timer for 30 minutes

## Boil Ingredients

Amt	Name	Type	#	%/IBU
3000 g	Pilsner Liquid Extract (2.0 SRM)	Extract	3	87.2 %
28.0 g	Perle [8.80 %] - Boil 30.0 min	Hop	4	15.7 IBUs
20.0 g	Nelson Sauvin [12.90 %] - Boil 15.0 min	Hop	5	10.6 IBUs
20.0 g	Nelson Sauvin [12.90 %] - Boil 10.0 min	Hop	6	7.8 IBUs
20.0 g	Nelson Sauvin [12.90 %] - Boil 5.0 min	Hop	7	4.3 IBUs

- ☐ Sanitize fermentor, spigot and airlock with sanitizing solution
- ☐ With 15 minutes left, add whirfloc tablet and nutrients (if used)
- ☐ When boil is over, turn off the heat and do a whirlpool, let stand for 5 minutes
- ☐ Make sure valve is closed on fermentor
- ☐ Chill and transfer wort to fermentor
- ☐ Place fermentor in fermentation chamber, set the controller to pitch temperature (or below)
- ☐ **End of brewday. Clean the brewery**

## Fermentation

- ☐ Measure Batch Volume: \_\_\_\_\_ (Estimated: 20.0 l)

- ☐ Aerate wort
- ☐ Measure OG: \_\_\_\_\_ (Estimated: 1.045 SG)
- ☐ Pitch yeast. Date: \_\_\_\_\_

- Yeast Pitching Temp: \_\_\_\_\_
- Main Fermentation Temp: \_\_\_\_\_

#### Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	8	-

- ☐ Monitor fermentation progress and temperature, ensure everything works as intended
- ☐ When fermentation is 5 specific gravity points away from the target FG, perform Diacetyl Rest
- ☐ Transfer beer to secondary fermentor. Date: \_\_\_\_\_ Temp: \_\_\_\_\_
- ☐ Add dry hops, wood chips, fruits, spices or other ingredients. Date: \_\_\_\_\_ Temp: \_\_\_\_\_

#### Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU
90.0 g	Nelson Sauvin [12.90 %] - Dry Hop 7.0 Days	Hop	9	0.0 IBUs

#### Notes

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- ☐ Measure FG: \_\_\_\_\_ (Estimated: 1.011 SG)
- ☐ Actual ABV: \_\_\_\_\_ (Estimated: 4.5 %)
- ☐ Cold crash, Lager or Condition. Date: \_\_\_\_\_ Temp: \_\_\_\_\_
- ☐ Package and carbonate to 2.5 CO2 Volumes / 123.67 g . Date: \_\_\_\_\_

#### Notes

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