



Recipe Name: Lake Buchanan Imperial IPA

Recipe Type: **All Grain**

Recipe Style: **American IPA**

Brewing Statistics:

Estimated Original Gravity (OG): 1.091

Actual Original Gravity (OG): _____

Estimated Final Gravity (FG): 1.020

Actual Final Gravity (FG): _____

Estimated Alcohol By Volume (ABV): 9.6%

Actual Alcohol By Volume (ABV): _____

Intl. Bitterness Units (IBU): 92.9

SRM (Color): 11.0

Grains Included in this Kit:

15.5 LB 2 Row Malt
1 LB Munich Malt
1 LB Crystal 60L
8 oz Carapils
6 oz Victory Malt

Extract Or Other Sugars in this Kit:

Hops Included in this Kit:

1.75 oz CTZ Hops with 60 minutes left in boil
1 oz Citra Hops with 15 minutes left in boil
0.5 oz Citra Hops with 5 minutes left in boil
0.5 oz Simcoe Hops with 5 minutes left in boil
0.5 oz Citra Hops whirlpool at 194°F for 15 minutes
0.5 oz Simcoe Hops whirlpool at 194°F for 15 minutes
1 oz Simcoe Hops Dry Hop in Secondary for 5 days
1 oz Citra Hops Dry Hop in Secondary for 5 days

Total Boil Time: 60 Minutes

Flavoring or Spices in this Kit:

Recommended Yeast (Sold Separately)

Fermentis: Safale US-05 11.5 G (Dry Yeast)
Mangrove Jack: West Coast 10g (Dry Yeast)
Lallemand: BRY-97 West Coast Ale (Dry Yeast)
Imperial Organic: A07 Flagship (liquid yeast)
Wyeast 1056 American Ale (liquid yeast)
White Labs: WLP001 – California Ale (liquid yeast)
Omega: OYL-004 West Coast Ale I (liquid yeast)

Notes About My Beer:

Appearance

Aroma

Flavor

Overall

