



Recipe Name: SoCo Brut IPA

Recipe Type: **All Grain**

Recipe Style: **Brut IPA**

Brewing Statistics:

Estimated Original Gravity (OG): 1.059
 Actual Original Gravity (OG): _____
 Estimated Final Gravity (FG): 1.010 – 1.014
 Actual Final Gravity (FG): _____
 Estimated Alcohol By Volume (ABV): 6.3%
 Actual Alcohol By Volume (ABV): _____
 Intl. Bitterness Units (IBU): 40.0
 SRM (Color): 3.9

Grains Included in this Kit:

10.5 LB German Pilsen Malt
1 LB Vienna Malt

Extract Or Other Sugars in this Kit:

Hops Included in this Kit:

1 oz Galaxy Hops add with 15 minutes left in boil
1 oz Nelson Sauvin Hops add with 5 minutes left in boil
1 oz Galaxy Hops whirlpool at 180°F for 15 minutes
1 oz Nelson Sauvin Hops whirlpool at 180°F for 15 minutes
1 oz Galaxy Hops dry hop for 5 days in secondary
1 oz Nelson Sauvin Hops dry hop for 5 days in secondary

Total Boil Time: 60 Minutes

Glucoamylase Enzyme Added to Fermenter

½ Teaspoon Glucoamylase Enzyme added to fermenter*
(Optional & Not Included in 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)
White Labs WLP001 California Ale Liquid Yeast
Wyeast 1056 American Ale Liquid Yeast
Imperial Organic A07 Flagship Ale Liquid Yeast
Omega OYL-004 West Coast Ale I Liquid Yeast

Notes About My Beer:

Appearance

Aroma

Flavor

Overall
