



Recipe Name: SoCo Brut IPA

Recipe Type: **Partial Mash**

Recipe Style: **Brut IPA**

Brewing Statistics:

Estimated Original Gravity (OG): 1.059

Actual Original Gravity (OG): _____

Estimated Final Gravity (FG): 1.010

Actual Final Gravity (FG): _____

Estimated Alcohol By Volume (ABV): 6.3%

Actual Alcohol By Volume (ABV): _____

Intl. Bitterness Units (IBU): 40.0

SRM (Color): 5.4

Grains Included in this Kit:

2.5 LB German Pilsen Malt
1 LB Vienna Malt
½ Teaspoon Glucoamylase Enzyme added to mash

Extract Or Other Sugars in this Kit:

6 LB Pilsen Light LME

Hops Included in this Kit:

1 oz Galaxy Hops steep/whirlpool for 15 minutes
1 oz Nelson Sauvin Hops steep/whirlpool 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

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
