



BEER & WINE MAKING  
— SUPPLIES —  
AUSTIN, TEXAS

SoCo Homebrew  
www.socohomebrew.com  
info@socohomebrew.com  
(512) 428-6564

## 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 – 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:

1.25 LB German Pilsen Malt
1 LB Vienna Malt

### Extract Or Other Sugars in this Kit:

7 LB Pilsen Light LME

### 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