



Recipe Name: IPA IPA Double IPA

Recipe Type: **All Grain**

Recipe Style: **Hazy/Juicy IPA**

Brewing Statistics:

Estimated Original Gravity (OG): 1.077

Actual Original Gravity (OG): _____

Estimated Final Gravity (FG): 1.017 – 1.019

Actual Final Gravity (FG): _____

Estimated Alcohol By Volume (ABV): 8.1%

Actual Alcohol By Volume (ABV): _____

Intl. Bitterness Units (IBU): 79.6

SRM (Color): 8.0

Grains Included in this Kit:

13 LB Pale Ale Malt
1 LB White Wheat Malt
1 LB Crystal 40L
8 oz Carafoam

Extract Or Other Sugars in this Kit:

Hops Included in this Kit:

0.5 oz CTZ Hops add with 60 minutes left in boil
0.5 oz Simcoe Hops add with 20 minutes left in boil
0.5 oz CTZ Hops add with 15 minutes left in boil
0.5 oz Citra Hops add with 15 minutes left in boil
0.5 oz Simcoe Hops add with 15 minutes left in boil
1 oz Centennial Hops add with 5 minutes left in boil
0.5 oz Citra Hops add with 5 minutes left in boil
1 oz Amarillo Hops whirlpool at 170°F for 15 minutes
1 oz Centennial Hops whirlpool at 170°F for 15 minutes
1 oz Simcoe Hops whirlpool at 170°F for 15 minutes
1 oz Centennial Hops dry hop for 5 days in secondary
1 oz Simcoe Hops dry hop for 5 days in secondary

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)
White Labs WLP090 San Diego Super Liquid Yeast
Imperial Organic A07 Flagship Liquid Yeast
Wyeast 1056 American Ale Liquid Yeast
Omega OYL-004 West Coast Ale I Liquid Yeast

Notes About My Beer:

Appearance

Aroma

Flavor

Overall
