



# Recipe Name: IPA IPA Double IPA

Recipe Type: **Partial Mash**

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:**

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

**Extract Or Other Sugars in this Kit:**

9 LB Pilsen Light LME

**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**

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**Aroma**

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**Flavor**

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**Overall**

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