



BEER & WINE MAKING  
 — SUPPLIES —  
 AUSTIN, TEXAS

# Recipe Name: Town Lake IPA

Recipe Type: **All Grain**

Recipe Style: **American IPA**

### Brewing Statistics:

Estimated Original Gravity (OG): 1.058

Actual Original Gravity (OG): \_\_\_\_\_

Estimated Final Gravity (FG): 1.013

Actual Final Gravity (FG): \_\_\_\_\_

Estimated Alcohol By Volume (ABV): 5.9%

Actual Alcohol By Volume (ABV): \_\_\_\_\_

Intl. Bitterness Units (IBU): 55.8

SRM (Color): 9.4 (Pale Amber)

### Grains Included in this Kit:

10 LB 2 Row Malt
1 LB Crystal 60L Malt
8 oz Carapils Malt
4 oz Victory Malt

### Extract Or Other Sugars in this Kit:

None
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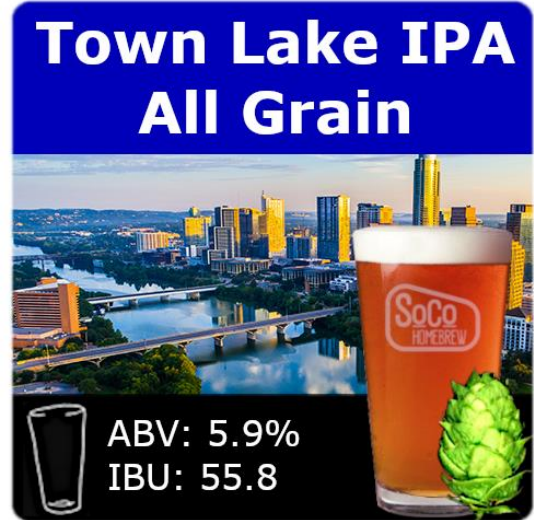
### Hops Included in this Kit:

0.5 oz Falconer's Flight Hops added with 60 minutes left in boil
0.5 oz Falconer's Flight Hops added with 15 minutes left in boil
1 oz Citra Hops added with 15 minutes left in boil
1 oz Citra Hops added with 5 minutes left in boil
0.5 oz Simcoe Hops added with 5 minutes left in boil
0.5 oz Simcoe Hops added with 0 minutes left in boil (at flameout)

**Total Boil Time: 60 Minutes**

### Flavoring or Spices in this Kit:

None
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### 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)
Community Cultures Cali Girl (Liquid Yeast)
Wyeast 1056 American Ale (Liquid Yeast)
White Labs: WLP001 – California Ale (Liquid Yeast)
Omega: OYL-004 West Coast Ale I (Liquid Yeast)

**This recipe was designed using Wyeast 1056.** Other recommended yeasts may have different levels of attenuation which may result in slight variations in the final gravity & alcohol content.

### Notes About My Beer:

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**Appearance**

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**Aroma**

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**Flavor**

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**Overall**

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