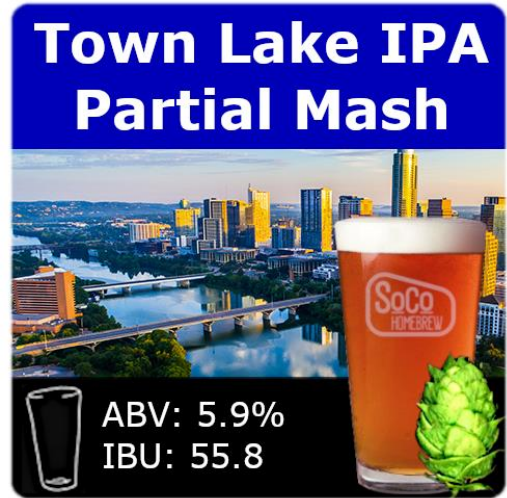




BEER & WINE MAKING
 — SUPPLIES —
 AUSTIN, TEXAS



Recipe Name: Town Lake IPA

Recipe Type: **Partial Mash**

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:

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

Extract Or Other Sugars in this Kit:

6 LB Pilsen Light LME

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

Recommended Yeast (Sold Separately)

Fermentis: Safale US-05 11.5 G (Dry Yeast)
Mangrove Jack: West Coast 10g (Dry Yeast)
Lallemand: BRV-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:

Appearance

Aroma

Flavor

Overall
