



# Star Gazer Double IPA - Big Brew Day 2021

Recipe Type: All Grain

Recipe Style: **American IPA**

### Brewing Statistics:

Estimated Original Gravity (OG): 1.064 – 1.068

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

Estimated Final Gravity (FG): 1.012 – 1.013

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

Estimated Alcohol By Volume (ABV): 6.69 - 7.35%

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

Intl. Bitterness Units (IBU): 35

SRM (Color): 3.7

### Grains Included in this Kit:

6.5 LB Rahr North Star Pils Malt
3.25 LB German Wheat Malt
1.5 LB Flaked Oats
6 oz Acidulated Malt

### Extract Or Other Sugars in this Kit:

1 LB Corn Sugar
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### Hops Included in this Kit:

0.5 oz Polaris Hops – Boil for 60 minutes
0.5 oz Zamba™ Hops – Boil for 60 minutes
1 oz Polaris Hops – Whirlpool at 158°F
1 oz Zamba™ Hops – Whirlpool at 158°F
1.5 oz Polaris Hops – Dry Hop at Day 2 for 5 Days
1.5 oz Zamba™ Hops – Dry Hop at Day 2 for 5 Days
1.5 oz Polaris Hops – Dry Hop at Day 4 for 5 Days
1.5 oz Zamba™ Hops – Dry Hop at Day 4 for 5 Days

Dry hops should be added on day 2 and day 4 of fermentation. If using hop bags for dry hopping, remove bags on day 7; if not, rack to secondary fermenter or keg equipped with spunding valve. Complete fermentation and any hop creep following dry hopping should be finished by about day 21.

**Total Boil Time: 70 Minutes**

### Flavoring or Spices in this Kit:


### Recommended Yeast (Sold Separately)

Safale K-97
LalBrew Kolsch Style Ale Yeast
Omega OYL-044 Kolsch II
White Labs WLP029 German Kolsch Ale
Wyeast 1007 German Ale
Wyeast 2565 Kolsch
Imperial Organic G03 Dieter Yeast

### Notes About My Beer:

#### Appearance

#### Aroma

#### Flavor

#### Overall

### Full AHA Recipe Instructions Found At:

<https://www.homebrewersassociation.org/homebrew-recipe/star-gazer-hazy-double-ipa-big-brew-2021/>