

Hoppiness IPA

For 6 gallons (23 L)

9.75 lbs (4.42 kg) | Light LME

0.5 lb (227 g) | Munich LME

1.0 Lb (0.45 kg) | Crystal 15°L

0.25 lb (113 g) | Crystal 40°L

2 Packets/Tubes White Labs WLP001 California ale yeast, Wyeast 1056 American Ale yeast, or Safale US-05

1.0 oz (28 g) | Horizon, 13% AA (60 min)

1.0 oz (28 g) | Centennial, 9% AA (10 min)

1.0 oz (28 g) | Simcoe, 12% AA (5 min)

1.0 oz (28 g) | Amarillo, 9% AA (0 min)

SPECIFICATIONS

- **Original Gravity:** 1.065 (15.9 °P) **Final Gravity:** 1.012 (3.1 °P)
- **ABV:** 8.1%
- **IBU:** 64
- **SRM:** 7
- **Boil Time:** 60 mins
- **Pre-boil Volume:** 7 Gallons (26.5L) **Pre-boil Gravity:** 1.055 (13.6 °P)

Directions

Steep grains in 2 gal. of 155° F water for 30 minutes. Remove grains and add 2 more gals. of water. Turn off heat and add extract. Return to boil. When boiling starts, add 1.0 oz. of hops. Boil 30 minutes. Add Irish moss (optional) and 20 minutes later 1oz. of hops and boil 10 minutes more. Add 1 oz. of hops during the last 5 minutes of boil. Turn flame off and add finishing Amarillo Hops. Total boil is 60 minutes. Pitch yeast when wort cools. Dry hop with finishing hops is optional 1-2ozs (add to primary fermenter two days before racking).

Fermenting and Conditioning

Ferment at 67°F (19°C). After several weeks check the gravity to ensure fermentation has completed. Carbonate the beer to approximately 2 to 2.5 volumes of CO₂.

**The recipe is intended to yield 6 gallons at the end of the boil. 5.5 gallons are assumed to be racked to the fermenter (accounting for 1/2 gallon loss). Final volume should be 5 gallons for bottling (accounting for 1/2 gallon loss).*

All Grain Option

For all-grain, replace light extract with 12.75 lbs (5.78 kg) American Two-Row Malt. Replace the Munich extract with 0.75 lbs (340 g) Munich Malt (9°L). Mash at 149°F (65°C). With the low mash temperature, you may need to lengthen the rest time to 90 minutes to get full conversion.