



## Hoppiness IPA

6 gallons, extract/specialty grains

**OG:** 1.065    **FG:** 1.017    **Color:** 7 SRM    **IBU:** 64    **Est. ABV:** 8.1%

### Ingredients:

10.25 lbs (4.42 kg) | Pilsen Light LME

0.75 lbs (340 g) | Munich malt

1.0 Lb (0.45 kg) | Crystal 15°L

0.25 lb (113 g) | Crystal 40°L

1.0 oz (28 g) | Warrior, 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)

1 Packets/Tubes White Labs WLP001 California ale yeast or Safale US-05

### Step by Step:

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 Warrior hops. Boil for 30 minutes. Add Irish moss (optional) and 20 minutes later add 1oz. of Centennial hops and boil 10 minutes more. Add 1 oz. of Simcoe 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 1-2 ozs Amarillo finishing hops is optional (add to primary fermenter two days before racking).

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 CO<sub>2</sub>. *\*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).*

### Tip:

For all-grain, replace light extract with 12.75 lbs (5.78 kg) American Two-Row Malt and 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.