



Ice Dragon Warrior

Choose-your-own-adventure IPA (EX)

RECIPE STATS

Est. SG: 1.063

Est. FG: 1.015

IBU: 56

SRM: 5.1

ABV: 6.3%

INGREDIENTS

5.5 lbs Pilsen LME

2 lbs Wheat LME

0.5 lbs Carapils Malt

0.5 lbs Epiphany Brühmalt

2 oz Willamette Hops

1 oz Warrior Hops

1 oz Nelson Sauvin Hops

WLP500 Belgian Ale
(Belgian IPA)

or

BRY-97 West Coast Ale
(American IPA)

or

Safbrew WB-06 Wheat
(White IPA)

BREWING SCHEDULE

Heat 3 gallons of water. Steep packaged grains for 20 minutes or until water reaches 160°F. Discard grains and bring water to a low rolling boil.

Once boil is achieved, turn off the heat and add LME. Stir vigorously to incorporate the extract into the heated water, and to help avoid scorching. This mixture of extract and water is now called wort. Turn the heat back on and boil your wort, being careful to avoid boil-overs. Follow the hop schedule as indicated below.

1 oz Warrior Pellet Hops @ 60 minutes

1 oz Willamette Pellet Hops @ 30 minutes

1 oz Nelson Sauvin Pellet Hops @ 5 minutes

FERMENTATION GUIDELINES

Chill wort to 70°F and pitch yeast. Top up water to 5 gallons.

Let fermentation occur at room temperature, somewhere between 68-75°F for 2 weeks or until your gravity has dropped and remained near the estimated FG for a few days straight.

Dry hop instructions: After primary fermentation is completed, rack beer to a new fermenter and add dry hops according to this schedule:

1 oz Glacier Hops – Dry Hop for 5 days