

American IPA (AG)

Please note: The brewing and fermentation procedures can be changed as you see fit. Our instructions are based on brewing this beer with our small shop system, or our personal brewing equipment. There may be some differences in your own brewday procedure.

RECIPE STATS

Est. SG: 1.067

Est. FG: 1.013

IBU: 55

SRM: 9

ABV: 7.1%

INGREDIENTS

9 lbs Maris Otter Malt
4 lb Munich II Malt (8L)

1 oz Columbus Hops
1 oz Sultana (Denali) Hops
1 oz Motueka Hops

Omega Yeast Labs Hornindal Kveik
(OYL-091) OR Safale US-05 OR White Labs
American Ale (WLP001)

BREWDAY NOTES

BREW

Dough in with 16.5 qt of 164°F water to achieve a mash temperature of 152°F. Mash for 60 minutes. Batch sparge to achieve your pre-boil volume

HOP ADDITIONS

1 oz Columbus @30 min
1 oz Sultana (Denali) @15 min
1 oz Motueka @0 min

FERMENTATION

Ferment at 65-68°F