BRUT IPA

Brut IPA
Recipe courtesy of White Labs

<table>
<thead>
<tr>
<th>BATCH SIZE</th>
<th>RECIPE TYPE</th>
<th>ORIGINAL GRAVITY</th>
<th>FINAL GRAVITY</th>
<th>ABV</th>
</tr>
</thead>
<tbody>
<tr>
<td>5 Gallons</td>
<td>All-Grain</td>
<td>1.059</td>
<td>1.000</td>
<td>~7.75%</td>
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MALT / FERMENTABLES
8.75 lbs 2 row Malt
3.75 lbs Flaked Rice
Ultra-Ferm/Amylase Enzyme
added with mash

HOPS
1 oz. Galaxy Hops - Whirlpool
1.5 oz. Mosaic Hops - Dry Hop
1.5 oz. Amarillo Hops - Dry Hop

YEAST
White Labs California Ale Yeast - WLP001
or
Wyeast American Ale Yeast - 1056

PROCESS
Mill grains and mash at 148˚-150˚ F for 1 hour. Don’t forget the addition of enzyme at the beginning of mash.
Sparge and collect wort.

Bring wort to a boil. Boil for 30 minutes. A 60 min boil is unnecessary without the 60 min hop addition.

Add Whirlfloc/Irish Moss and Yeast Nutrient with 15 minutes remaining in boil.

Once boil has completed then turn off heat and add whirlpool hops, hold for 15 minutes.

Begin chilling after whirlpool period. Chill to ~68˚F, aerate wort, and pitch yeast.

Begin Dry Hopping after Day 5 of fermentation, dry hop for 5 days. Bottle/keg after Day 10 of fermentation.