



BRUT IPA

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Recipe courtesy of White Labs

BATCH SIZE	RECIPE TYPE	ORIGINAL GRAVITY	FINAL GRAVITY	ABV
5 Gallons	All-Grain	1.059	1.000	~7.75%

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.