



SONOMA PRIDE IPA

IPA

Recipe courtesy of Craft Brewing Magazine

BATCH SIZE	RECIPE TYPE	ORIGINAL GRAVITY	FINAL GRAVITY	ABV
5 Gallons	All-Grain	1.073	1.014	~7.7%

MALT / FERMENTABLES

9.5 lbs Pilsner Malt
 3.5 lbs Flaked Oats/Oat Malt
 4 oz. Caramel/Crystal Malt 15° L
 2 oz. Caramel/Crystal Malt 40° L
 8 oz. Rice Hulls

HOPS

2.5 oz. Simcoe Hops - Whirlpool
 1.25 oz. Ekuanot Hops - Whirlpool
 2.5 oz. Simcoe Hops - Dry Hop 1
 2.5 oz. Ekuanot Hops - Dry Hop 1
 7.25 oz. Simcoe Hops - Dry Hop 2

YEAST

White Labs Burlington Ale Yeast - WLP095
 or
 Wyeast London Ale III - 1318

PROCESS

Mill grains and mash at 151° F for 1 hour.
 Sparge and collect wort.

Bring wort to a boil. Boil for 90 minutes to account for Pilsner malt and DMS boil-off.

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

Once you've concluded the boil and the heat is off then add the Whirlpool hops and hold at 185°F for 25 minutes.

Chill wort to ~66°F, aerate, and pitch your yeast.
 Ferment @ 66°-68°.

Add first Dry Hops on Day 7 of fermentation. Hold for 5 days.

Add second Dry Hops on Day 12 of fermentation.

Bottle or keg on Day 14.