



SOUTHERN CROSS IPA

IPA

Recipe courtesy of White Labs

BATCH SIZE	RECIPE TYPE	ORIGINAL GRAVITY	FINAL GRAVITY	ABV
5 Gallons	All-Grain	1.061	1.012	~6.4%

MALT / FERMENTABLES

5.25 lbs 2-row Malt
 5.25 lbs Pilsner Malt
 6 oz Vienna Malt
 4 oz CaraPils
 4 oz Munich Malt

HOPS

.50 oz. Southern Cross Hops @ 60 minutes
 2 oz. Southern Cross Hops @ 10 minutes
 2 oz. Southern Cross Hops @ 5 minute
 2 oz. Southern Cross Hops @ Whirlpool
 3 oz. Southern Cross Hops @ Dry Hop

YEAST

White Labs East Coast Ale Yeast - WLP008

PROCESS

Mill grains and mash at 147° F for 1 hour.
 Sparge and collect wort.

Bring wort to a boil. Add .5 oz. of Southern Cross hops at start of boil and follow remaining hop schedule.

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

Add 2 oz Southern Cross Hops with 0 minutes left and turn off heat. Hold for 15 minutes

Chill wort to ~68°F, aerate, and pitch your yeast.
 Ferment @ 68°-70°.

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

Bottle or keg on Day 12.