



CARIBBEAN QUEEN

American Pale Ale

Recipe courtesy of Zioghaus in collaboration with Morgan Sapp

BATCH SIZE	RECIPE TYPE	ORIGINAL GRAVITY	FINAL GRAVITY	ABV
5 Gallons	All-Grain	1.058	1.018	~5.3%

MALT / FERMENTABLES

7 lbs 2-Row Malt
 1.5 lbs White Wheat Malt
 1.5 lb Oat Malt*
 .5 lb Flaked Oats
 .5 lbs Rice Hulls
 .5 lbs Lactose

HOPS

.75 oz. Citra Hops - Whirlpool
 .50 oz. Ekuanot Hops - Whirlpool
 1.5 oz. Mosaic Hops - Whirlpool
 1 oz. Citra Hops - Dry Hop
 2 oz. Ekuanot Hops - Dry Hop
 1 oz. Mosaic Hops - Dry Hop

MISC.

49 oz. Vintner's Harvest Pineapple Puree
 1 lb Toasted Coconut

YEAST

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

PROCESS

Mill grains and mash at 152-153° F for 60 minutes.
 Sparge and collect wort

Bring wort to a boil. Boil for 60 minutes.

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

Once the boil has completed then chill your wort to ~185°F, add whirlpool hops, and hold/whirlpool for 15 minutes.

Chill wort to ~68°F, aerate, and pitch your yeast.

Add Pineapple Puree on Day 5 of fermentation, add Dry Hops on Day 7 of fermentation, and add Toasted Coconut on Day 10 of fermentation.

Bottle or keg after 12 days of fermentation.

**If Oat malt is unavailable, sub 1 lb of 2-row and .5 lb of White Wheat malt.*