

INGREDIENTS

GRAINS

1.0 lb (0.45 kg)
2-Row Brewers Malt

1.0 lb (0.45 kg) Amber
Dry Malt Extract (DME)

0.5 lb (0.23 kg)
Caramel Malt (20L)

HOPS

1.0 oz (28.0 g) Cascade
0.5 oz (14.0 g) Simcoe

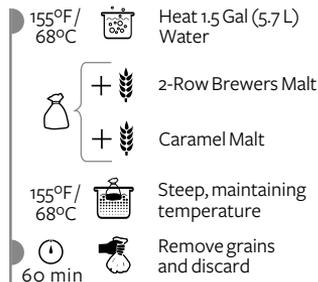
YEAST

American Ale Yeast
(Wyeast 1056)

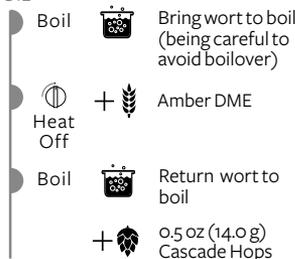
METHOD

Heat 1.5 gallons (5.7 L) of cold water to 155°F (68°C) in your brew kettle, and add grains in a muslin bag. Steep for 60 minutes, maintaining this temperature. Remove grains and discard. Bring wort to a boil. As it begins to boil, turn off heat and add Dry Malt Extract. Bring back to a boil and add Cascade Hops, being careful to avoid boilover. Add hops at intervals listed at right. After boiling for a total of 60 minutes, cool wort to approximately 75°F (24°C) or below, being careful to maintain sanitary conditions. If necessary, add cold, filtered water to bring the volume of wort in the fermenter to 1.0 gallon, or 4.0 L. Pitch yeast. Ferment for one week, or until bubbling in the airlock has subsided. If desired, transfer to a secondary fermenter and ferment for an additional 3-5 days before bottling. This beer will improve with bottle conditioning.

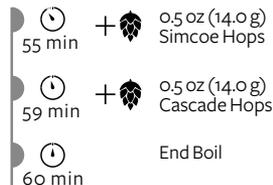
STEEP GRAINS



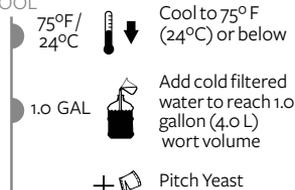
BOIL



BOIL



COOL



FERMENT



BOTTLE



RECIPE TYPE

Partial Extract

DIFFICULTY



BOIL TIME

60 min

ABV

8.3%

OG

1.084

FG

1.021

IBU

69

DOUBLE TROUBLE IPA