



AIH Racer V Clone

Heavily hopped, full bodied IPA. Chinook, Cascade, and Centennial lend notes of grapefruit, citrus and pine, all balanced with a hefty malt backbone.



k99-2692

Original Gravity : 1.061 **IBUs :** 70
Final Gravity : 1.017 **Alcohol by volume :** 7.20%
Color : Medium Amber **Difficulty :** Easy

Supplies Included : LME, Specialty Grains, Hops, Grain Bag

Brew Day
/ /

Ingredients Included :				
Fermentables :		Specialty Grains :		
7 lbs. Liquid Malt Extract		1.66 lbs Wheat		
7 oz Corn Sugar		10 oz Crystal 10		
Additives:		5 oz 2-row		
		4 oz Carapils		
Boil/Bittering Hops :	Flavor Hops:	Aroma Hops :	Knock - Out Hops :	Dry Hops :
.75 oz Chinook				1 oz Centennial
1.75 oz Cascade				.25 oz Cascade, .25 oz Chinook
			Suggested Yeast :	White Labs 051 California V
				Wyeast 1272 American Ale II, Danstar Bry-97

Procedure : Please read all the instructions before you begin brewing.

- Sanitation :** It is important to thoroughly clean and sanitize all of your brewing equipment.
- Making the Wort :** Begin by heating 1.25 gallons of water in your Brew Pot. While water is heating, place your crushed grains into grain bags. Tie knots in the end of grain bags, leaving room for the grains to be loose in the bag. When water reaches 153°, hold this temp, place bags into Brew Pot. Mash at this temp for 45 minutes, (or until full conversion), checking for conversion with an Iodine test. Add 1.5 Gallons of 153° water, to pot, leave bags in another 15 minutes. Lift bags and let drip into pot. Put bags in a bowl, anything that drains over the next few minutes, you can add back to wort. Or you can rinse each bag with a 1/2 qt of water. Do not squeeze bags. You should have roughly 2.5-3 Gallons of wort. If not, top up to 2.5 - 3 Gallons.
- Boiling the Wort :** Bring the "Wort" to a boil. It should be a rolling boil, be careful to avoid a "Boil Over". Remove the "Wort" from the heat. Add all of the included "Fermentables" to the "Wort". Stir the "Fermentables" into the "Wort" until it has all dissolved, making sure none of it is sitting on the bottom of the pot. Return the Brew Pot to heat and return the "Wort" to a boil.
- Boil Hops :** If using "Hop Bags", put the Boil Hops into a "Hop Bag" and tie loosely at one end. Add these to the boiling "Wort". You have now added the Bittering Hops. Continue to Boil this for 60 minutes.
- Boil Termination :** After 60 total minutes, remove heat source from the Brew Pot. Now it is time to cool the "Wort" to 70°F. This can be accomplished by using a "Wort Chiller".
- Add Water :** Siphon your cooled "Wort" from the brew pot into your fermenter. Be careful not to transfer heavy sediment from the brew pot into the fermenter. Add enough water to bring the Wort to 5 gallons. Stir the 5 gallons of "Wort". At this time, take a Hydrometer reading to record the Original Gravity.
- Begin Fermentation:** Add the yeast to the "Wort" surface. Firmly secure your fermenter lid/bung and add the airlock. The ideal temperature for fermentation is 64°- 72°F. The "Wort" will begin to ferment within 24 hours. When fermentation is complete, take another hydrometer reading, (Finish Gravity) if Finish Gravity, represents what recipe calls for, proceed to secondary fermentation.
- Dry Hops/Secondary :** Add Dry Hops directly to a clean and sanitized secondary fermenter. Rack the beer into secondary. If using single stage fermentation, add dry hops to primary and leave in primary for another week.
- Fermentation Finish** Fermentation is complete, proceed to bottle/keg your beer, following appropriate procedures.

ABV% Calculator			X 131.25	=	
	Original Gravity	-	Finishing Gravity		Alcohol by Volume %