

Catbird Feet 3600 Second IPA (All Grain)

Ah, where does artistic inspiration come from? One evening while I was minding my own business and eating dinner, my dog snatched the fish from my dinner plate, and while chasing him, I slipped on a banana peel and fell on my head. 60 minutes later, when I regained consciousness, I thought, "Hey, we'll call this much admired ale 'Catbird Feet 3600 Second IPA!'" If there's a lesson to be learned here, there's no point in questioning genius.

Just the Facts, Ma'am:

BJCP Style: 14B. American IPA
 Original Specific Gravity: 1.065 - 1.069
 Final Specific Gravity: 1.015 - 1.019
 Recipe Calculation Efficiency: 75%
 Recommended Secondary Aging: Yes
 Liquid Yeast Starter Recommendation: Yes
 Total Boiling Time: 60 Minutes
 Alcohol by Volume: 6.5%
 Color: 7 SRM (Light amber, the color of a catbird's foot!)
 International Bittering Units: 60
 Time to Awesome Drinkability: 6 Weeks!

Brew Statistics:

Brew Day Date (/ /)
 Original Specific Gravity: _____
 My Efficiency: _____
 Final Specific Gravity: _____
 Secondary Rack Date (/ /)
 Bottling / Kegging Date (/ /)
 Date I Drank Last Beer (This Stinks!) (/ /)

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:

11.9 lbs American 2-Row Malt
 8 oz 20L Crystal Malt

Hops & Hop Addition Schedule:

1 oz Warrior Hops (Boiling Hops, Divide Equally for 12 Additions)
 ½ oz Simcoe Hops (Boiling Hops, Divide Equally for 12 Additions)
 ½ oz Amarillo Hops (Boiling Hops, Divide Equally for 12 Additions)
 ½ oz Amarillo Hops (Flavor & Aroma, After-the-Boil Steep, 10 Minutes)
 Dry Hop: 1 oz Amarillo Hops (Flavor & Aroma)
 Dry Hop: ½ oz Simcoe Hops (Flavor & Aroma)

Yeast:

Liquid Yeast: Wyeast 1187 Ringwood Ale Yeast
 Or
 Dry Yeast: Lalbrew Verdant IPA Dried Ale Yeast or Safale S-04 Ale Yeast

Brewing Supplies & Flavors:

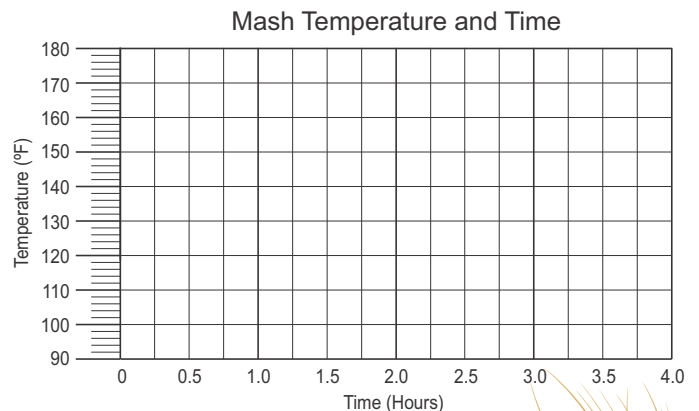
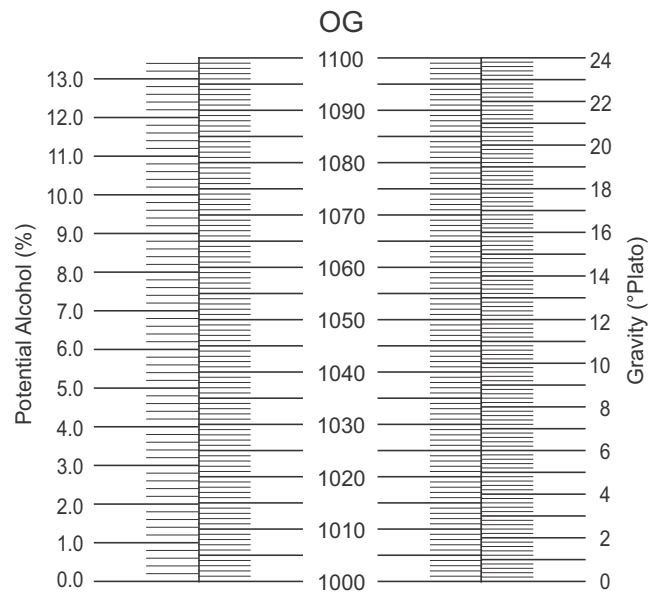
5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

Mash Schedule:

Saccharification Rest: 150°F for 60 Minutes
 Mash-Out: 168°F for 5 Minutes



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