



Catbird Feet 3600 Second IPA

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**. After a **60 minute** bout with unconsciousness when I drifted back into reality, 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
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!

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. If your recipe includes bags of malt syrup, these should be refrigerated too. Bags of dried malt do not require refrigeration. Also, all grains are best stored at dry room temperature.

Ingredients:

Fermentables:

Malt Bag 1

4.4 lbs. Light Malt Extract Syrup

Malt Bag 2

4.4 lbs. Light Malt Extract Syrup

Grains & Wort Additives:

8 oz 20L Crystal Malt (Crushed)

Hops:

1 oz Warrior Hops (Boiling Hops, Divide Equally for 12 Additions)
1½ oz Zythos 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 Zythos Hops (Flavor & Aroma)

Yeast:

Liquid Yeast: Wyeast 1187 Ringwood Ale Yeast

Or

Dry Yeast: Lalbrew Verdant IPA Dried Ale Yeast or Safale S-04 Yeast

Brewing Supplies & Flavors:

1 Muslin Bag
5 oz Priming Sugar

Brew Day Checklist:

On brew day, you will require the following equipment:

- Brew Pot - A 5 gallon brew pot is ideal, but never use a pot that is less

than 4 gallons.

- Long-handled spoon or paddle for stirring the boiling wort.
- Primary Fermenter - A 6½ gallon (or greater) food-grade plastic bucket with lid, or a 6½ glass carboy.
- Airlock
- Stopper (if using a carboy)
- Funnel (if using a carboy)
- Hydrometer (Optional, if you want to measure your specific gravity)
- Sanitizing Solution
- Scissors
- Siphon Setup

On the day you rack the beer into the secondary fermenter, you will require the following equipment:

- 5 gallon carboy
- Airlock
- Stopper

The Magical Procedure:

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.

Time to Brew!

Total Boiling Time: 3600 Seconds (60 Minutes). While your wort is boiling, you should sanitize your fermentation equipment, such as your primary fermenter, airlock, scissors, stopper, etc. After you have sanitized your fermenter, fill it with 2 gallons of cold water, into which you will later add your hot boiled wort.

Boiling Hops Note: The boiling hops will be evenly added over 12 hop additions spanning the 60 minute boil. Thus, hop additions will occur at 60, 55, 50, 45, 40, 35, 30, 25, 20, 15, 10 and 5 minutes. Before beginning the recipe, divide out the required hop quantities for each scheduled addition. This will mean dividing each boiling hop into 12 equal piles. For ease of use, we recommend labeling each pile with its time for addition. When creating the hop piles, eyeball-estimation is adequate for brewing this recipe.

1. Place the crushed grains in a muslin bag and add to 2.0 gallons of water.
2. Heat water until the temperature is between 150 and 170 degrees. Steep the grains between this temperature range for 30 minutes.

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Flip the sheet to continue the magic. Also, this is a good time to pour a cold one! →





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3. Remove and discard the grains. Add Malt Bag 1 and stir until dissolved to prevent scorching. Bring this mixture to a boil.
4. When boiling begins again, add the boiling hops over the 12 scheduled hop additions.
5. With 5 minutes remaining in the 60 minute boil, pause the brew timer, remove the kettle from the heat, and add Malt Bag 2. Stir until dissolved and bring the wort back to a boil. When boiling begins again, boil the wort for the last 5 minutes.
6. At the end of the 60 minute boil, remove kettle from the heat. Add ½ oz of Amarillo hops. Place cover over kettle and steep for 10 minutes.

Note: During this steep, it is important to cover the kettle to prevent loss of the delicate and volatile hop oils.

Chill out, Man! (Chill the Wort)

1. At the end of the 10 minute steep, cool the wort to approximately 75°F as quickly as possible. With extract brewing, the easiest way to quick-chill the wort is to place your brew pot into a sink full of ice. For more information about cooling your wort quickly, please see 'Fast Wort Chilling' in the 'Frequently Asked Questions' section on our website.
2. Add your chilled wort to the 2 gallons of water already in your fermenter.
3. Add any extra water needed to bring the total volume in your fermenter to 5 gallons.
4. If you would like to measure the specific gravity, now is a good time. To get an accurate reading, it is important to make sure all of the heavy wort extract you added to the fermenter has been completely mixed in the water.

Pitch the Yeast! (Into the Wort, But Not Out the Window!)

1. When your wort has cooled to 75°F (70° - 78°F is okay), aerate the wort before adding the yeast. Simply close the fermenter and swirl around to mix in oxygen. If you are swirling a carboy, it is helpful to place the carboy on a thick, folded blanket to avoid damaging the vessel.
2. After aerating, pitch (add) the yeast. Use the sanitized scissors to cut open the yeast packet. If you are using liquid yeast, sanitize the pack before opening. If you are using dried yeast, simply sprinkle the yeast over the wort. No mixing is necessary with dried yeast.
3. Close the fermenter, attach the airlock, and keep the fermenter warm (between 70° - 78°F) until you see fermentation beginning, such as the airlock bubbling once every 30 seconds. Wrapping the fermenter with a blanket is an easy way to keep the fermenter warm.

Primary Fermentation:

There are several ways to know when fermentation has begun. First, you will begin to see bubbling through the airlock. If you are using a carboy, then you will usually see the yeast begin to form a layer over the beer's surface.

1. Once fermentation begins, move the fermenter to a room with the proper temperature. The ideal temperature to ferment this beer is between 64° - 74°F. Do not let the temperature drop below 64°F. If you do, fermentation may stop too soon. That's a bummer, man.
2. Active fermentation may take as long as two weeks after pitching the yeast, although fermentation may finish in 3 to 5 days.

Secondary Fermentation:

After about one week, fermentation will begin to slow. This is a good time to siphon the beer into the 5 gallon glass carboy.

1. Dry Hop: When siphoning your beer into the secondary, add 1 oz of Amarillo hops and ½ oz of Zythos hops. Just cut 'em open and dump 'em in. Dude, that was easy!
2. Allow the beer to rest in the secondary for 1 - 2 weeks before bottling.

Time to Bottle!

There are several ways to tell when fermentation is complete (besides your drooling). If you correctly pitched the yeast and fermentation quickly began, and if the beer fermented vigorously and the fermenter was always within the correct temperature range (64° - 74°F), then fermentation should finish in two weeks or less. You should see virtually no activity in the airlock. For example, if the airlock only bubbles once a minute or longer, then fermentation should be complete. If you are unsure if fermentation has ended, you may use your hydrometer to measure the specific gravity. If your specific gravity does not change after two or more days, then fermentation is complete and you are ready to bottle!

1. Before bottling, sanitize your bottling bucket, auto siphon (or racking cane), hose, bottle filler, caps and bottles. Glass bottles may be sanitized one day in advance by baking them in the oven. More information about baking your bottles can be found under 'Baking Beer Bottles' in the 'Frequently Asked Questions' section on our website.
2. Dissolve 5 ounces (weight) or ¾ cup of priming sugar (dextrose / corn sugar) in 16 oz water. Boil for 5 minutes.
3. Pour the sugar solution into the bottling bucket, and siphon in the beer. Siphon carefully, trying to minimize splashing and aeration of the beer. Also when siphoning, be sure to leave behind the sediment at the bottom of the fermenter. When done siphoning, gently stir the beer in the bucket to make sure all of the sugar solution has been dissolved. Your racking cane makes a convenient stirring wand.
4. Elevate your bottling bucket, and attach your siphon hose and bottle filler to the bucket's spigot. Fill the bottles to about 1 inch from the top, and cap each bottle.

Carbonation and Maturation!

Now that your bottles are primed and capped, the remaining yeast will undergo a second fermentation in the bottle whereby they eat the priming sugar and produce carbon dioxide, which is trapped in the bottle to produce the carbonation. While your beer is carbonating, it will also be clearing and maturing - the young, rough undeveloped flavors develop into your magical beverage! Your wondrous elixir reaches awesome drinkability about 6 weeks from the day you began the brew, but don't be surprised if it keeps getting better as time goes on.

1. Place your bottles in a dark place at room temperature (62°F - 75°F), and wait at least two weeks for the beer to carbonate. It is important to keep the beer between 62°F - 75°F for carbonation to develop. If the beer cools below 62°F, it may not properly carbonate. In brewing, this is officially known as the buzzkill. Keep it warm, let it carbonate!
2. Once your beer is carbonated, you may store it in a cool place. Unfiltered home-brew is unfiltered, and unfiltered beers will improve with time. If your young beer is rough or yeasty, these flavors will mellow over time. Cheers!

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