



Catbird Feet 5400 Second IPA (All Grain)



Ah, where does artistic inspiration come from? One afternoon beside the lake, my dog snatched the fish from my fishing pole, and while chasing him along the wooden path, I bashed my head on a low-hanging tree limb. 90 minutes later when I regained consciousness, I thought, "Hey, we'll call this much admired ale 'Catbird Feet 5400 Second IPA!'" If there's something to learn from this simple tale of morality, it's there's no point in questioning genius.

Just the Facts, Ma'am:

BJCP Style: 14C. Imperial IPA
Original Specific Gravity: 1.089 - 1.093
Final Specific Gravity: 1.020 - 1.024
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: Yes
Liquid Yeast Starter Recommendation: Yes
Total Boiling Time: 90 Minutes
Alcohol by Volume: 9.0%
Color: 8 SRM (Deep amber. Wow, that catbird has a rosy nose!)
International Bittering Units: 90
Time to Awesome Drinkability: 8 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:

16.1 lbs American 2-Row Malt
12 oz 20L Crystal Malt

Hops & Hop Addition Schedule:

2 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 Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

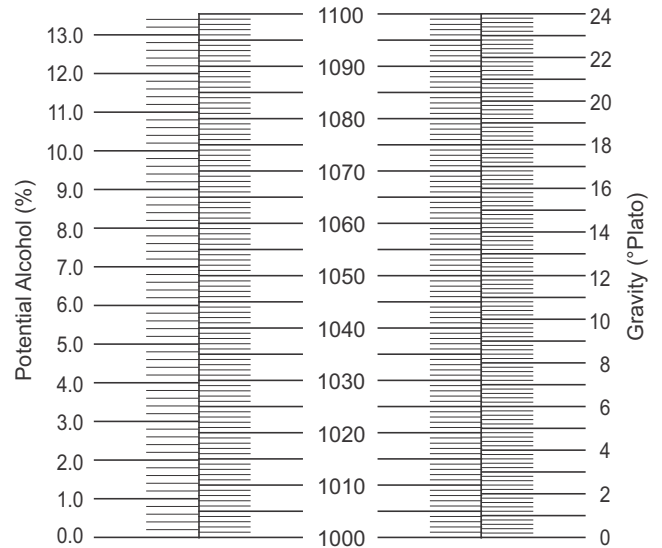
Liquid Yeast Activation Before Brewing:

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.

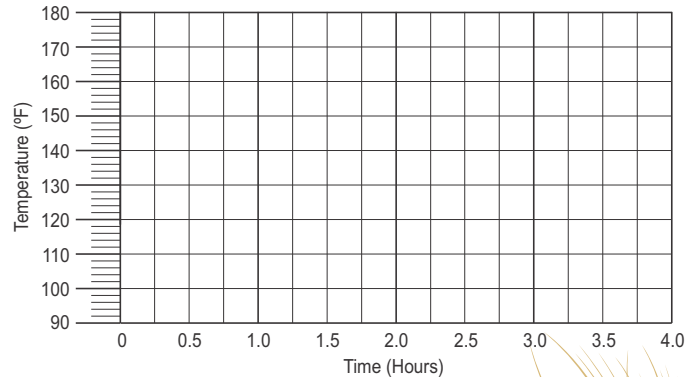
Mash Schedule:

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

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Mash Temperature and Time



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