



# Daredevil I.P.A (All Grain)

Brace your taste buds and get ready for the ride of your life, because this in-your-face, no-holds-barred American IPA will thrill your senses with such a sensory overload that your tongue will accelerate from zero to wow before your jaw can even drop for a gasp. This brew's double-barrel Nugget hops will drop their double-digit alpha bitterness through your brain like boulders crashing down a landslide, and the unadulterated and unashamed, citrusy Cascade finish will dance atop the malt backbone like balancing one-footed on a motorcycle. Don't just sit there - jump up and grab a glass and take a hit, if you dare!

### Just the Facts, Ma'am:

BJCP Style: 14B. American IPA  
Batch Size: 5 Gallons  
Original Specific Gravity: 1.059 - 1.063  
Final Specific Gravity: 1.010 - 1.014  
Recipe Calculation Efficiency: 75%  
Recommended Secondary Aging: Yes  
Liquid Yeast Starter Recommendation: Yes  
Total Boiling Time: 60 Minutes  
Alcohol by Volume: 7.0%  
Color: 7 SRM  
International Bittering Units: 57  
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:

8.8 lbs American 2-Row Malt  
1.4 lbs Munich Malt  
4 oz 10L Crystal Malt  
4 oz 20L Crystal Malt  
8 oz Biscuit Malt

#### Hops & Hop Addition Schedule:

1 oz Perle Hops (Bittering, 60 Minutes)  
1 oz Northern Brewer (Bittering, 60 Minutes)  
½ oz Cascade Hops (Flavor, 10 Minutes)  
½ oz Cascade Hops (Aroma, 1 Minute)  
2 oz Cascade Hops (Dry Hop, Flavor & Aroma)

#### Yeast:

Liquid Yeast: Wyeast 1056 American Ale Yeast or  
Wyeast 1272 American Ale II Yeast

Or

Dry Yeast: Safale US-05 Ale Yeast or Lalbrew BRY-97 West Coast Dried Ale Yeast

#### Brewing Supplies & Flavors:

5 oz Priming Sugar

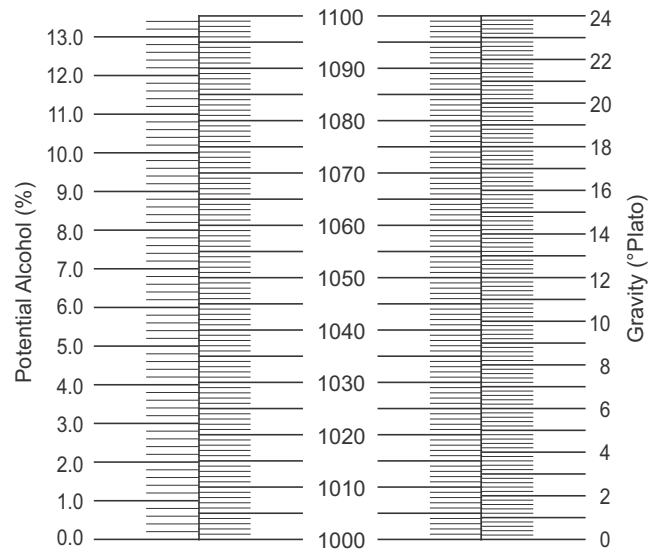
#### Liquid Yeast Activation Before Brewing:

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.

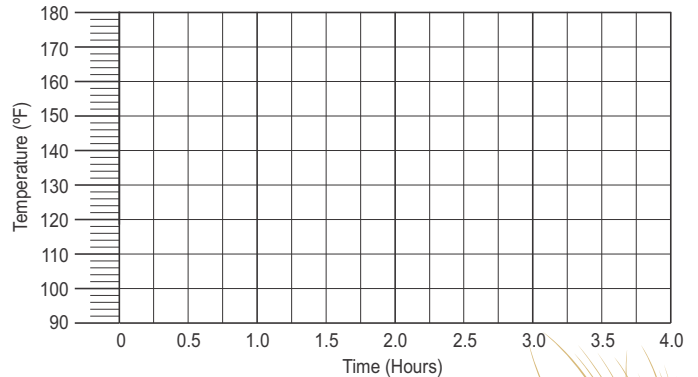
### Mash Schedule:

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

### OG



### Mash Temperature and Time



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