



Depthcharge I.P.A (All Grain)



Lurking below you in those turbulent waters of good taste is the clear and present danger of some light-beer-weenie ready to torpedo your taste buds with insipid yellow fizz-beer. Beware, for the assaults are relentless: "Oh, I drink this because I like their Superbowl commercials," or "Oh, I drink this because Skippy in the bar next to me is drinking it, and I can't think independently enough to stray from the herd," or "Yes, I eat rice cakes three meals a day, 365 days a year, so indeed, I also want my beer to taste like nothing everytime." Enough! Depthcharge this madness with a hop-fueled counter-assault to burst the hull of the beer weenies lurking below and invigorate your senses with an explosion of flavor that begins with a bold mouthful of rich malt that is subtly softened with clean caramel before being amped to the red line with assertive hop bitterness that is followed by an invigorating dose of Citra hops, which overlay delightful flavors of citrus, lime and passion fruit. So in this never-ending battle of beer weenedome, depthcharge the pantywaistes with an explosion of hop flavor to ever ensure your beer drinking adventures will be smooth sailing!

Just the Facts, Ma'am:

BJCP Style: 14B. American IPA
Batch Size: 5 Gallons
Original Specific Gravity: 1.076 - 1.080
Final Specific Gravity: 1.012 - 1.015
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: Yes
Liquid Yeast Starter Recommendation: Yes
Total Boiling Time: 60 Minutes
Alcohol by Volume: 8.3%
Color: 7 SRM (An underwater concussion of in your face amber!)
International Bittering Units: 61
Time to Awesome Drinkability: 7 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. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:

12.9 lbs American 2-Row Malt
8 oz Carapils Malt
8 oz 10L Crystal Malt

Hops & Hop Addition Schedule:

1 oz Magnum Hops (Bittering, 60 Minutes)
1 oz Target (Bittering, 60 Minutes)
1 oz Citra Hops (Flavor & Aroma, After-the-Boil Steep, 10 Minutes)
2 oz Citra 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 Lallemand BRY-97 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

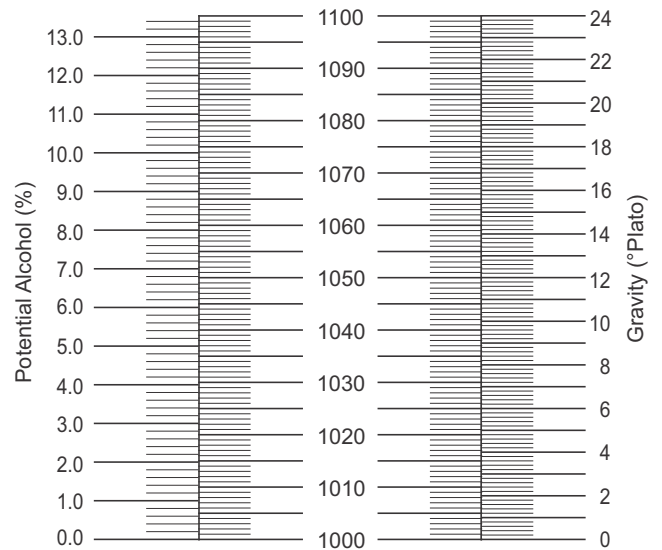
Mash Schedule:

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

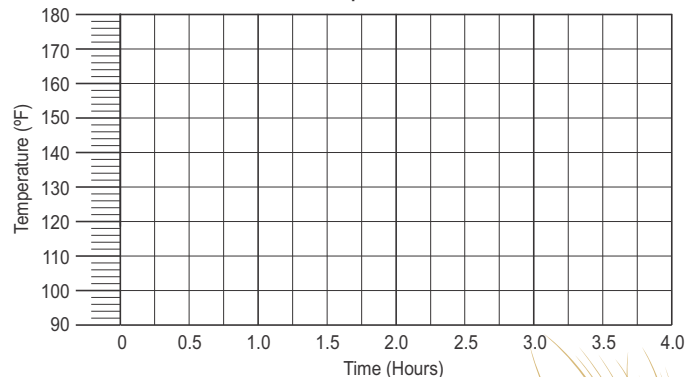
Brew Statistics:

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

OG



Mash Temperature and Time



Boomchugalug.com

