



# Fly High American Rye IPA (All Grain)



Let's get something straight right now. This beer's name is not some kind of "suggestion" for commercial airline pilots. No, this lovely amber IPA, which mingles full malt body, smooth caramel, spicy rye and mouth-watering hops is so refreshing that you'll want to jump into that cockpit, strap in and – uh – okay, look, flying high refers to that overwhelming sense of elation that lifts your spirits high as you finish that first pint of this thirst-quenching ale, grasp the yoke, thrust that throttle forward, and uh..., oh well. All right, we give up. Just go ahead and tip back another one, relax and hit that auto pilot button, because a few pints of this delicious brew will lift you high and keep your head permanently in the clouds!

### Just the Facts, Ma'am:

BJCP Style: 14B. American IPA  
Original Specific Gravity: 1.060 - 1.064  
Final Specific Gravity: 1.010 - 1.014  
Alcohol by Volume: 6.6%  
Color: 12 SRM (A sunset at thirty-thousand feet kind of amber!)  
International Bittering Units: 61  
Two-Stage: Yes  
Yeast Starter: Good Idea  
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. Grains are best stored at dry room temperature.

### Ingredients:

#### Grains & Wort Additives:

8.2 lbs American 2-Row Malt  
2.4 lbs Rye Malt  
12 oz 40L Crystal Malt  
8 oz Biscuit Malt

#### Hops & Hop Addition Schedule:

1 oz Nugget Hops (Bittering, 60 Minutes)  
¾ oz Cascade Hops (Bittering, 60 Minutes)  
1¼ oz Cascade Hops (Flavor & Aroma, After-the-Boil Steep, 10 Minutes)  
1 oz Amarillo Hops (Dry Hop, Flavor & Aroma)  
1 oz Centennial 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 Nottingham Dried Ale Yeast

#### Brewing Supplies & Flavors:

5 oz Priming Sugar

#### Liquid Yeast Activation Before Brewing:

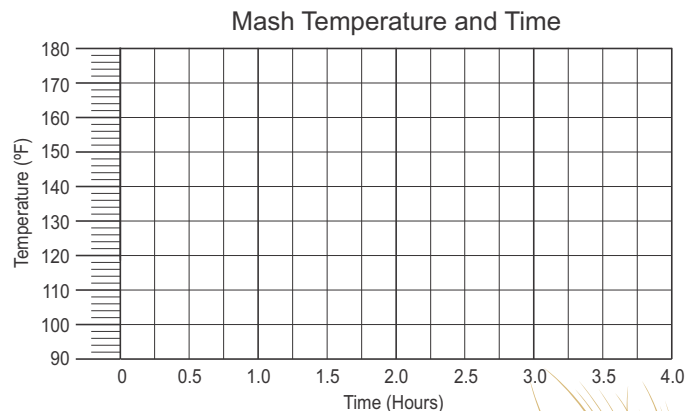
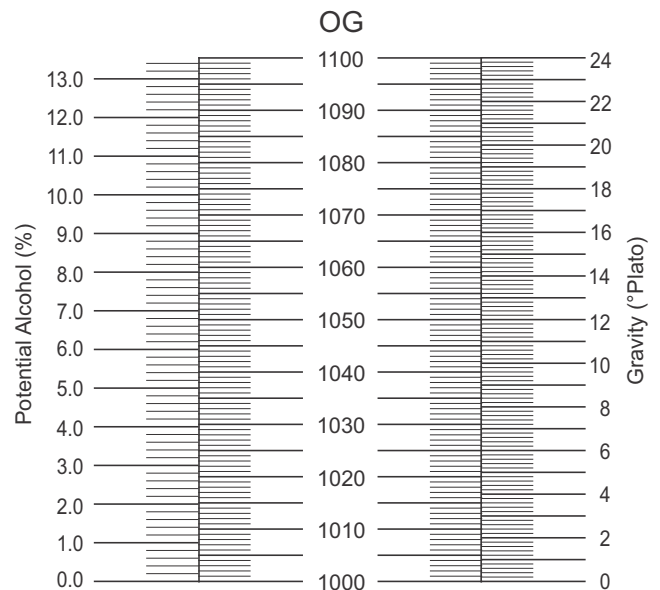
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation 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

### 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!) ( / / )



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