



Heathen Chemistry White IPA (All Grain)



Is this the yin stomping on the yang? Is this the planetary misalignment playing pisha pasha in your brain? Is this whizzing down a hop-sandpaper slide on a Teflon tongue? No, it's worse—it's a disharmonious culture clash culminating in the battle of the United States vs. Belgium, with the big, bad, bold, bruising in-your-face hop bitterness of pine and citrus in this corner versus the bee-sting brawn of clove, coriander, Curacao and cloudiness in that corner, and when the dust settles, there can be only one man left standing. Because this is neither a marriage of convenience nor a divorce of discommodity. No—this is heathen chemistry, with the sole winner of this epic battle being your taste buds!

Just the Facts, Ma'am:

BJCP Style: 14B. American IPA
Original Specific Gravity: 1.068 - 1.072
Final Specific Gravity: 1.008 - 1.012
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: Yes
Liquid Yeast Starter Recommendation: Yes
Total Boiling Time: 60 Minutes
Alcohol by Volume: 7.8%
Color: 5 SRM (Impiously Pale!)
International Bittering Units: 69
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:

6.7 lbs Light Wheat Malt
4.6 lbs American 2-Row Malt
6 oz Flaked Wheat
6 oz Flaked Oats
4 oz 10L Crystal Malt

Hops & Hop Addition Schedule:

1 oz Northern Brewer Hops (Bittering, 60 Minutes)
1 oz Magnum Hops (Bittering, 60 Minutes)
½ oz Zythos Hops (Flavor, 10 Minutes)
½ oz Zythos Hops (Aroma, 1 Minute)
1 oz Citra Hops (Flavor & Aroma, Dry Hop)

Yeast:

Liquid Yeast: Wyeast 3944 Belgian Witbier Yeast
Or
Dry Yeast: Mangrove Jack M21 Belgian Wit or Safbrew T-58 Ale Yeast

Brewing Supplies & Flavors:

1 oz Coriander (In Spice Potion)
½ oz Bitter Orange Peel (In Spice Potion)
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.

Preparation of the Spice Potion!

Place the chopped coriander and orange peel in a jar with 1 cup of vodka. Screw on a tight fitting lid and steep the spices until bottling time. Add the spice potion at bottling time.

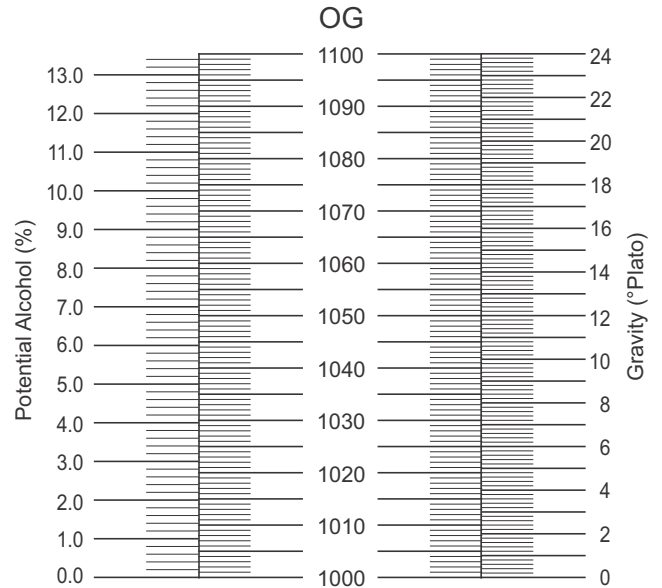
Note: Don't hesitate to use the least expensive "rot-gut" vodka you can find. The quality of vodka has no effect on the final quality of the spice potion.

Mash Schedule:

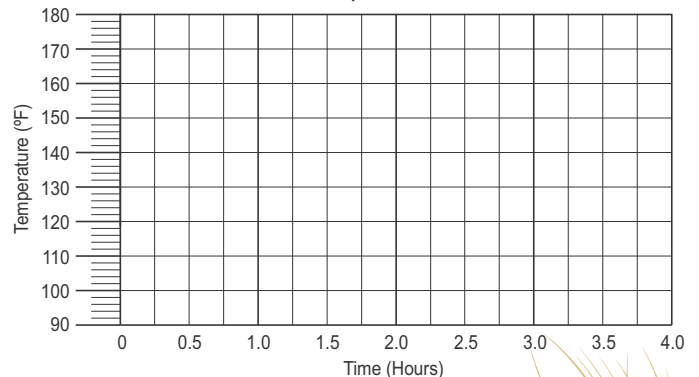
Saccharification Rest: 150°F for 60 Minutes
Mash-Out: 168°F for 5 Minutes

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!) (/ /)



Mash Temperature and Time



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