



Stars & Stripes American IPA (All Grain)



Imagine the ol' Stars & Stripes wavering in the wind while you grasp a cold beaded glass of this velvety American IPA. While some IPAs will annihilate your tongue like a nail-studded steamroller, this malty, toasty homebrew will delight you with its drinkable balance between hop bitterness and the citrusy-floral allure of Centennial hops. One sip and you'll be a patriot for life!

Just the Facts, Ma'am:

BJCP Style: 14B. American IPA
Original Specific Gravity: 1.059 - 1.063
Final Specific Gravity: 1.006 - 1.010
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: Yes
Liquid Yeast Starter Recommendation: Yes
Total Boiling Time: 60 Minutes
Alcohol by Volume: 7.0%
Color: 9 SRM (Beauty is in the eye of the amber!)
International Bittering Units: 43
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:

9.4 lbs American 2-Row Malt
0.8 lb Light Wheat Malt
8 oz 20L Crystal Malt
8 oz Victory Malt

Hops & Hop Addition Schedule:

1 oz Galena Hops (Bittering, 60 Minutes)
½ oz Centennial Hops (Flavor, 10 Minutes)
½ oz Centennial Hops (Aroma, 1 Minute)
1 oz Centennial Hops (Flavor & Aroma, Dry Hop)

Yeast:

Liquid Yeast: Wyeast 1056 American Ale Yeast
Or
Dry Yeast: Safale US-05 Ale Yeast or Apex San Diego Dried Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

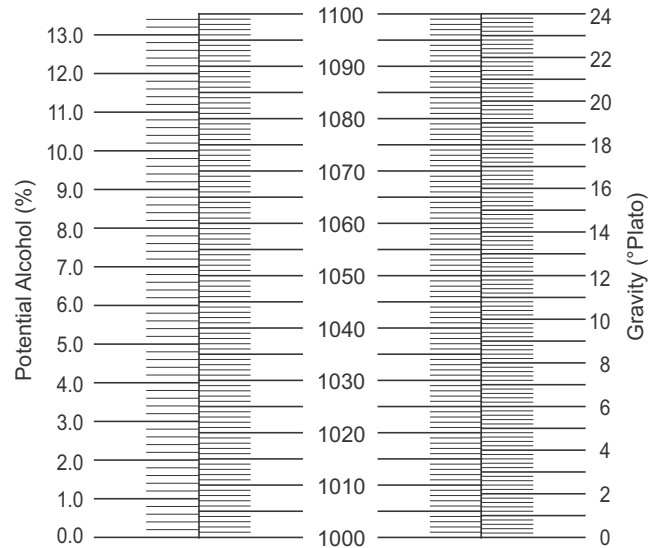
Liquid Yeast Activation Before Brewing:

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.

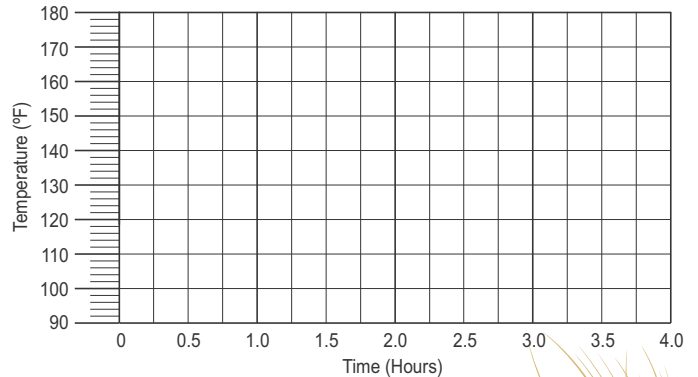
Mash Schedule:

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

OG



Mash Temperature and Time



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