



## Victory Dance IPA

\$39.00 Extract for Beginner and Advanced Brewers \$39.00

### Ingredients:

- 6 lbs Pilsner LME
- 2 lb Golden DME
- .5 lb Victory

Style- 21A – American IPA

This is an easy-drinking IPA with mild bitterness and a citrusy, American hop aroma and flavor.

### Hops:

- 1 oz Bravo at 60 minutes left in boil
- Add Irish Moss or Whirlfloc at 15 minutes left in boil (not included)
- 1 oz Bravo at 30 minutes left in boil
- 1 oz Citra at 5 minutes left in boil
- 1 oz Citra as Dry Hop for 5 days

Estimated ABV – 6.5%

Estimated OG – 1.058

Estimated FG – 1.010

Directions: Add steeping grains to your water and allow to steep as the water comes to a boil. At 168° F, remove steeping grains and allow water to come to a boil. Turn off the flame and remove steeping grains. Stir in all Dry and Liquid Malt Extract and ensure all is dissolved. Turn your flame back on. When it starts to boil again, begin your timer for a 60 minute boil. From there, follow directions for hop and clarifier additions. Cool your wort down to 70 - 80 degrees, transfer to your fermenter, and pitch yeast. Cover with airlock and allow 14 days at 65-70 degrees for fermentation to complete. Crash chill for 24-48 hours at 40 degrees, then transfer to keg. If bottling, transfer to bottling bucket and add ¼ pound of Dextrose sugar and allow to sit for 1 week at room temperature, then 1 week in the fridge before enjoying.

### Yeast Suggestions: Ale

- GigaYeast Vermont Ale (Not Included)
- White Labs WLP001 (Not Included)
- Wyeast 1056 (Not Included)