



Harbor IPA

Style: American IPA – Similar to Harpoon IPA

Copper colored with a big, white head it has a nice hop aroma. The aftertaste is long and crisp

Batch Size: 5 Gal
OG: 1.062-1.063
FG: 1.015-1.016
IBU: 56
SRM: 13
ABV: 6%

Recipe CK00012

GRAINS

8 oz. Caramel 60L
4 oz. Victory Malt
1 oz. Roasted Barley

EXTRACTS/ADJUNCTS

9 lb. Light LME

1 Whirlfloc Tablet (15 mins.)

HOPS/SPICES

1 oz. Galena (60 min.)

1/2 oz. Fuggles (15 min.)
1/2 oz. Cascade (15 min.)

1/2 oz. Fuggles (1 min.)
1/2 oz. Cascade (1 min.)

YEAST: 1st choice – WLP007 Dry English Ale Yeast

2nd choice – WLP004 Irish Ale Yeast

Brewing Instructions

1. Steep grains for 30 minutes @ 155 degrees.
2. Discard grain bag and bring kettle to a boil.
3. Add extracts stirring constantly until dissolved.
4. Lower heat and add first addition hops. 60 minute boil begins now. At this point you must not leave the kettle unattended – if a boil over begins, turn down the heat.
5. Raise heat to create a rolling boil.
6. Continue to add remaining ingredients as necessary. (note. times are based on remaining boil duration – example: (30 mins.) means add the ingredient when 30 minutes remain on the timer)
7. When boil is complete, turn off heat.
8. Cool the wort (unfermented beer) to 75 degrees.
9. Transfer to fermenter.
10. Aerate thoroughly, and then pitch the yeast.