



## WEST COAST IPA

Style: American IPA – Similar to Lagunitas IPA

Deep gold with a creamy beige head. It's medium-bodied with a nice blend of citrusy hops and malt that's not too bitter.

Batch Size: 5 Gal  
OG: 1.059-1.060  
FG: 1.014-1.015  
IBU: 54  
SRM: 7-8  
ABV: 5.7%

Recipe CK00040

### GRAINS

12 oz. Munich Malt  
8 oz. Caramel 10L  
4 oz. Caramel 40L

### EXTRACTS/ADJUNCTS

8 lb. Light LME  
8 oz. Wheat DME

1 Whirlfloc Tablet (15 min.)

### HOPS/SPICES

1 oz. Magnum (60 min.)  
1/2 oz. Each: Willamette, Cascade  
(15 min.)  
1/3 oz. Centennial (5 min.)  
2/3 oz. Cascade (5 min.)  
1/4oz. Each: Centennial, Cascade (1  
min.)

(dry hop 7 days in secondary)  
1/2 oz. Cascade  
1/4 oz. Centennial

YEAST: 1<sup>st</sup> choice –WLP001 California Ale Yeast

2<sup>nd</sup> choice – WLP051 California V 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.