



ALPHA LORD

Style: American IPA

We who are about to imbibe salute you

Batch Size: 5 Gal
OG: 1.072-1.075
FG: 1.016-1.019
IBU: 82
SRM: 7
ABV: 7.3%

Recipe CK00075

GRAINS

8 oz. Flaked Oats
12 oz. Cara 8
6 oz. Caramel 20L

EXTRACTS/ADJUNCTS

5 lb. Light LME
3.3 lb. Munich LME
1 lb. Dextrose

1 Whirlfloc Tablet (15 min.)

HOPS/SPICES

0.75 oz. Columbus (60 min.)

1.5 oz. Citra (20 min.)

1.5 oz. Citra (5 min.)

2 oz. Citra (dry hop 7 days in secondary)

YEAST: 1st choice –WLP023 Burton Union Ale Yeast

2nd choice – Mangrove Jack M79 Burton 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.