

CBT IPA



SPECIALTY GRAINS

American - Caramel/Crystal 10L

AMOUNT

8 oz

COLOR (°L)

10

RECIPE %

10.4%



EXTRACTS

Liquid Malt Extract - Ultralight

AMOUNT

4 lbs

COLOR (°L)

2.5

RECIPE %

83.1%

Sugar

AMOUNT

5 oz

COLOR (°L)

0

RECIPE %

6.5%



HOPS

AMOUNT

0.5 oz

VARIETY

Simcoe

USE

Boil

TIME

60 min

IBU

45

0.5 oz

Citra

Boil

5 min

8

0.5 oz

Simcoe

Boil

5 min

9

0.5 oz

Citra

Boil

1 min



YEAST

White Labs - English Ale Yeast WLP007

ATTENUATION

75%

FLOCCULATION

Medium-High

OPTIMUM TEMP

65-70 °F

BATCH SUMMARY

METHOD

Extract

STYLE

IPA

BOIL TIME

60 Min

BATCH SIZE

2.5 Gallons

CALORIES

228
(per 12 oz)

CARBS

23 g
(per 12 oz)

ORIGINAL GRAVITY

1.069

FINAL GRAVITY

1.016

ABV

7%

IBU

62

SRM

6

STEPS TO MAKE YOUR BEER

1. Heat 2 gallons of water in your pot (kettle) to 150-170 F.



Steep your specialty grains in the hot water for 15 minutes inside of a mesh bag.

3. Remove the specialty grains & turn your heat back on.



Add your malt extracts and sugar.

5. Bring to boil.



Add hops according to hop schedule into second mesh bag.

Note: the time listed on a recipe is how long before the end of the boil the addition should be made.

7. Sanitize fermentation equipment in between hop additions while your batch is boiling.

8. Turn off your heat source after the boil time has elapsed. Top up batch size if necessary.

9. Immediately cool your entire batch by putting the pot (kettle) into an ice bath.

10. Pour your batch into your sanitized fermenter and close.



Pitch yeast when batch is at appropriate fermentation temperature.

12. Ferment 14 days.

13. Package your beer and bottle condition for at least 10 days.

14. Drink up!