

IPA-Brobz42

Recipe IPA-Brobz42 **Style** English IPA
Brewer Tha Doggfatha **Batch** 5.00 gal
Extract

Recipe Characteristics

Recipe Gravity 1.055 OG **Estimated FG** 1.014 FG
Recipe Bitterness 101 IBU **Alcohol by Volume** 5.4%
Recipe Color 13° SRM **Alcohol by Weight** 4.2%

Ingredients

Quantity	Grain	Type	Use
6.75 lb	Amber malt extract	Other	extract
1.00 lb	British crystal 50-60L	Other	steeped

Quantity	Hop	Type	Time
1.00 oz	Cascade	Pellet	5 minutes
1.00 oz	Chinook	Pellet	60 minutes
1.00 oz	Magnum	plug	60 minutes

Quantity	Misc	Notes
1.00 unit	Ale yeast	Other smack pack

Recipe Notes

Boiled with the dry grain and the wood chips for 40 minutes. Finished with another 10 minutes with the finishing hops and the magnum. Into the primary on saturday, then into the secondary on monday. Out of the secondary a week later monday, into bottles

Batch Notes

Made exactly 24 double deuce guinness bottles, with enough left over to have a warm flat glass of my own at the time. Tasty and hoppy. They sit in the bottle for another week, and voila! Final Notes -- Best batch I've ever made, and also the first. Just got better the longer it sat in the bottle (which was not too long). Of particular importance, I believe, were the magnum hops, hand chosen by llamakc.