

# CHICO ALE ver. 2.0

American IPA

**Type:** Extract

**Boil Size:** 3.50 gal

**Est Original Gravity:** 1.052 SG

**Boil Time:** 60 min

**Estimated Alcohol by Vol:** 5.1 %

**Final Bottling Volume:** 4.75 gal

**Fermentation:** Ale, Two Stage

**Brewer:** BWC WOODLAND HILLS

**Batch Size (fermenter):** 5.00 gal

**Est Final Gravity:** 1.012 SG

**Bitterness:** 35.7 IBUs

**Est Color:** 8.1 SRM

## INGREDIENTS

### Fermentables

Amt	Name	Type
8.0 oz	Caravienne Malt	Grain
4.0 oz	Aromatic Malt	Grain
4.0 oz	Cara Wheat	Grain
4.0 oz	Honey Malt	Grain
4.0 oz	Pale Malt, 2 row (Gambrinus)	Grain
7 lbs 4.0 oz	Pilsen Light LME	Extract

### HOPS

#### Hops Used

Amt	Name	Type	%/IBU
0.50 oz	Bravo [18.10 %] - Boil 60.0 min	Hop	27.7 IBUs
0.75 oz	Glacier [5.80 %] - Boil 20.0 min	Hop	8.1 IBUs
0.50 oz	Motueka [7.50 %] - Boil 0.0 min	Hop	0.0 IBUs
1.00 oz	Azacca [8.50 %] - Dry Hop 0.0 Days	Hop	0.0 IBUs

### ADJUNCTS

#### Misc Ingredients

Amt	Name	Type
0.50 tsp	Gypsum	Water Agent
1.0 tsp	Irish Moss (Boil 20.0 mins)	Fining
0.75 Cup	Brewers Sugar (Priming)	Other

### YEAST

#### Yeasts Used

Amt	Name	Type
1.0 pkg	American Ale (Wyeast Labs #1056)	Yeast

### Notes

EXTRACT NOTE: 7.25 LBS SYRUP = 6 LBS DRY EXTRACT = 9 LBS. MALTED BARLEY

STEEP IN 2-1/4 QUARTS OF WATER AT 160\* F. SPARGE WITH ADDITIONAL 2-1/4 QUARTS AT 160\*F