

CONEHEAD IPA

American IPA

Type: Extract

Boil Size: 3.50 gal

Est Original Gravity: 1.065 SG

Boil Time: 60 min

Estimated Alcohol by Vol: 6.5%

Final Bottling Volume: 4.75 gal

Fermentation: Ale, Two Stage

Brewer: Josiah Blomquist

Batch Size (fermenter): 5.00 gal

Est Final Gravity: 1.015 SG

Bitterness: 64.7 IBUs

Est Color: 5.0 SRM

Ingredients

Fermentables

Amt	Name	Type
1 lbs	German CaraHell Crystal 7-12L	Grain
4 lbs. 4 oz	LME Pilsen/Light (Briess) - Add at beginning of boil.	Extract
4 lbs. 4 oz.	LME Pilsen/Light (Briess) - Add at end of boil.	Extract

HOPS

Hops Used

Amt	Name	Type	%/IBU
0.25 oz	Magnum [15.70 %] - Boil 60.0 min	Hop	15.3 IBUs
1.50 oz	Columbus [14.0 %] - Boil 20.0 min	Hop	49.4 IBUs
2.00 oz	Summit [15.3 %] - Boil 0.0 min	Hop	0.0 IBUs
1.0 oz	Centennial [8.7 %] - Dry Hop 7 Days	Hop	0.0 IBUs
1.0 oz	Falconer's Flight [10.8 %] - Dry Hop 7 Days	Hop	0.0 IBUs
1.0 oz	Seven C's [10.3 %] - Dry Hop 7 Days	Hop	0.0 IBUs

YEAST

Yeasts Used

Amt	Name	Type
1.0 pkg	Safale US-05	Yeast

ADJUNCTS

Misc Ingredients

Amt	Name	Type
2.00 tsp	Gypsum	Water Agent
1.00 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining
0.75 Cup	Brewers Sugar (Priming)	Other

Notes

8.5 lbs. LME = 7 lbs. DME = 11 lbs. 2-row

***** DIVIDE YOUR EXTRACT INTO TWO EDITIONS. ADD ONE EDITION AT THE BEGINNING OF THE BOIL AND THE SECOND EDITION AT FLAMEOUT*****

For a dryer version add 1 lbs. of sugar 2-3 days into primary fermentation. For extra hop flavor add 1 oz. each of Mosaic, Citra, and Amarillo 3 days before bottling.