

# 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

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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.