

INTERGALACTIC IPA

EXTRACT:	7.5 lb.	Golden Light Malt Extract	
SPECIALTY GRAINS:	0.5 lb.	Vienna Malt	
	0.25 lb.	Acidulated Malt	
	0.5 lb.	Flaked Oats	
HOPS:	0.25 oz.	Columbus	FWH (Add with Extract)
	1.0 oz.	Citra	Steep/Whirlpool 10 Min
	1.0 oz.	Galaxy	Steep/Whirlpool 10 Min
	1.0 oz.	Citra	Dry Hop High Krausen
	1.0 oz.	Citra	Dry Hop Last 3 days
	1.0 oz.	Galaxy	Dry Hop Last 3 days
	0.25 oz.	Columbus	Dry Hop Last 3 days
YEAST:	White Labs – WLP066 London Fog		
	Imperial – A38 Juice		
	Wyeast – London III 1318		
	(or) Dry Yeast – Lallemend New England		
OTHER:	4 oz.	Corn Sugar (to carbonate at bottling time)	

INSTRUCTIONS:

1. Bring 2 ½ - 3 gallons of water to 160 - 180 degrees. Take pot off burner.
2. Steep (soak) specialty grains in bag for 30 - 40 min.
3. Rinse grains with 2 cups of 160 - 170 degree water and discard spent grains. (keep bag)
4. Pour malt extract into mixture. Stir until dissolved.
5. Return pot to heat and bring to boil. (DO NOT BOIL OVER)
6. Boil for 60 minutes, while adding the hops at the recipe intervals.
7. Sanitize all equipment that the wort will come into contact with after the boil.
8. Put 1 gallon cold water into 6 – 6 1/2 gallon fermentation vessel.
9. Add contents of boil pot, fill to 5 gallon mark with cold water.
10. When wort has cooled to 65 - 70 degrees pitch yeast and place lid on tight.
11. Install and fill airlock to the proper level with sanitizer or water. Store in area that will remain 65 - 70 degrees.
12. After 24-48 hours (when yeast is most active) add High Krausen Dry Hop.

13. After fermentation has stopped (Approximately 7-9 days) transfer to a secondary fermenting bucket. Add dry hops according to dry hop schedule before bottling.
14. After 12 - 14 total days in secondary transfer to a bottling bucket, add corn sugar dissolved in 1 cup water.
15. Fill leaving 1" to 1 1/4" space in neck of bottle and seal with caps.
16. Age beer for two - three weeks at 65 - 70 degrees, chill and enjoy.

ALL GRAIN:	9 lb.	Pale 2-Row Malt	
	2.0 lb.	Vienna Malt	
	0.25 lb.	Acidulated Malt	
	0.5 lb.	Flaked Oats	
HOPS:	0.25 oz.	Columbus	FWH
	1.0 oz.	Citra	Steep/Whirlpool 10 Min
	1.0 oz.	Galaxy	Steep/Whirlpool 10 Min
	1.0 oz.	Citra	Dry Hop High Krausen
	1.0 oz.	Citra	Dry Hop Last 3 days
	1.0 oz.	Galaxy	Dry Hop Last 3 days
	0.25 oz.	Columbus	Dry Hop Last 3 days
YEAST:	White Labs – WLP066 London Fog		
	Imperial – A38 Juice		
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	(or) Dry Yeast – Lallemend New England		

Mash at 154 degrees for 60 minutes. Estimated OG 1.057, FG 1.015.
Estimated IBU 51.1, Estimated SRM 4.9, Estimated ABV 5.5%

**Jon's Homebrew
and Wine Supply**

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