

Midwest Peninsula IPA

Malt Base 8.6 LBS Light Liquid Malt Extract **OR** 7 LB Dry Malt Extract

Specialty Grains: 1/2 lb. Crystal 60L, 1/2 lb. Victory, 1/2 lb Carapils

Hops: 12 HBU Columbus Hops, 18 HBU Centennial Hops, 6 HBU Cascade Hop Pellets.

***1/2 of Centennial hops will be used for Dry Hopping ***

Other: Muslin Bag, Bottle Caps, Priming Sugar

Suggested Yeast : White Labs British Ale Yeast, Wyeast 1098

Instructions:

1. Remove **Crushed Grains** from package and put in muslin bag. Tie bag at end to allow maximum circulation. Place in minimum 1 gallon cold water, slowly bring to approx. 160 deg., hold temp for 10 min. Discard grain.
2. Add **Malt Extract**, stir well to dissolve. Bring to a boil, add **Columbus** hops, and continue boil for 45 min. Add 1/2 of **Centennial** hops and boil for 10 min. more. Add **Cascade** hops, and boil for 5 minutes. Remove from heat.
3. Pour unfermented beer (wort) slowly into fermentation vessel containing enough cold water to total 5 gallons.
4. Let temperature drop to approx. 80 degrees. Take hydrometer reading, “pitch” yeast on top. Affix cover and airlock to fermenter and stabilize temp. at approx. 67 – 72 degrees.
5. Airlock should be active within 24 hours, with fermentation slowing down by the end of day 7, the clearing stage is beginning. Siphon beer into clean carboy, add remaining **Centennial** hops (DRY HOP) affix airlock and cover to keep light out and let clear for approx. 7 days.
6. When ready to bottle, boil priming sugar in approx. 1 cup water for 1 minute, add to bottom of bottling bucket, then siphon beer into the same bucket (take final hydrometer reading while siphoning into bucket). Fill bottles to 1 “ from top of bottle and cap.
7. Store beer at 67 – 70 degrees for 7 – 10 days minimum. ENJOY!!

Starting Gravity: 1.058 - 1.063

Finish Gravity: 1.017