



Classic Four

AMERICAN IPA

Original Gravity: 1.061 Final Gravity: 1.014 ABV: 6.1%
Bitterness: 55 IBUs SRM: 9 (pale amber)

An American version of the historical English style, brewed using American ingredients and attitude. A decidedly bitter, moderately strong pale ale with a citrusy, floral, perfume-like, resinous character derived from classic American "catty" hop varieties.

Grains & Extracts

Specialty Grains

.75# Crystal 60

steep specialty grains 20-30 mins @ 155°

Extract Brewing

4# Briess Pilsen DME Boil 60 mins

3.3# Briess Pilsen LME Boil 15 mins

All Grain Brewing

9# Rahr 2-Row Pale Malt

medium body: mash at 152° for 60-75 min

water: add 1-2 teaspoons Gypsum

Hops

.5 oz CTZ Boil 60 min

1 oz Chinook Boil 10 min

1 oz Centennial Boil 5 min

1 oz Cascade Boil 0 min

Optional Step

2 oz Citra* Dry Hop (7 days)

Yeast

Dry:

Safale US-05

Cellar Science Cali 001 (substitute)

Liquid:

Whitelabs WLP001 California

Misc

5 oz Priming Sugar Bottling

Classic Four IPA ~ 5 Gal Brewing Instructions

1. Sanitize your fermenter and other equipment that will be in contact with your beer.

.75# Crystal 60

2. Place crushed grains in muslin bag. Steep grains in 2.5 gallons of water in your brew pot at 155 degrees for 25-30 minutes. Remove grains and let them drain. Do not squeeze. v

4# Pilsen DME @ 60 min

3. Bring pot to a rolling boil. Lower heat. Add malt extract. Stir until everything has dissolved. Return to boil.

.5 oz CTZ @ 60 mins, 3.3# Pilsen LME @ 15 mins, Irish Moss @ 15 mins 1 oz Chinook @ 10 mins, 1 oz Centennial @ 5 mins, 1 oz Cascade @ 0 mins

4. Boil the above ingredients for a total of one hour. Add hops, malts and sugars to the boil according to schedule.
5. After 60 minutes boiling time, turn off heat. Put cover on your brew pot. Immerse in an ice bath or use a wort chiller to cool to 100 degrees.
6. Fill your sanitized fermenter with 2.5 gallons of cold water.
7. Pour your wort into your fermenter. Top it off to 5 gallons with water, if needed. Take OG hydrometer reading.

WLP001 California Ale or Safale us-05 dry yeast

8. Pitch yeast. Fermentation should start within 48 hours and last 3 to 10 days. Ferment for 1 week in primary fermenting vessel before proceeding to next step.
9. To be sure fermentation is finished take a hydrometer reading 2 days in a row. It should be close to the final gravity.
10. Sanitize your siphon equipment and secondary fermenter.
11. Siphon from fermenter to secondary. Avoid taking up yeast off the bottom. Leave in secondary to condition 7-10 days. If your recipe calls for dry hops or other ingredients add them now.

5 oz priming sugar

12. Boil priming sugar in 2 cups of water for 5 minutes, cool to room temp and then pour into bottling bucket.
13. Siphon beer into bottling bucket and stir well to combine.
14. Fill bottles leaving ½ to 1" airspace. Store in a cool place for 2 weeks to condition. Then drink!