

myLHBS Original Recipes S.H.I.P. Ale
Northeast-style I.P.A. - 5 Gallon Extract Version
OG: 1.061 FG: 1.015 ABV: 6.1 SRM: 3 IBU: 32

<p><u>Kit Inventory</u></p> <p>6 lb. Briess Pilsen Light dry malt extract 1 lb. Flaked Oats (whole grain) 8 oz. CaraFoam malt (crushed) 3.4 Bittering Units Simcoe pellet hops (bittering) <i>Divide 3.4 by the Alpha Acid value on the bittering hop package to determine the weight you will need.</i> <i>Ex: 3.4 BU / 13.6 AA = approximately .25 oz. hops.</i> .5 oz. each Amarillo, Citra and Mosaic pellet hops (flavor) .5 oz. each Amarillo, Citra and Mosaic pellet hops (aroma) 1 oz. each Amarillo, Galaxy and Mosaic plus remainder of Simcoe pellet hops (dry hopping) 1 SAFALE S04 dry English Ale yeast 1/2 tsp. Calcium Chloride & 1/4 tsp. Gypsum (water salts) 2 disposable muslin grain bags (one is for dry hopping)</p>	<p><u>Liquid Yeast Upgrade</u></p> <p>1 Wyeast #1318 liquid London III Ale yeast</p> <p><u>Other Items You May Need</u></p> <p>Irish Moss or Whirlfloc (promotes beer clarity) Wyeast Nutrient (promotes yeast activity) Priming sugar Bottle caps Sanitizer</p> <p><i>Brewing this ingredient kit requires five gallon beer-making equipment including a five gallon brew pot.</i></p>
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Eight Steps To Excellence (3 gal. boil over 60 minutes using Late Malt Additions. Please read carefully.)

1. Pour 3 gallons of spring water into a clean pot and begin heating. Add the grain to one of the muslin bags and tie a secure knot at the very top so water can move freely throughout it. Once the water reaches **155° – 160° F** turn the heat off and gently stir in the steeping grain. Cover the pot tightly and let everything **soak for 30 minutes**. Finally, remove the bag, let it drain well and discard it. Add water as needed to make up the 3 gallons.
2. Bring this weak wort to a moderate but rolling boil, add the water salts and pre-measured bittering hops, and set a timer for 45 minutes.
3. After this first time interval is done, remove the pot completely from the burner and add all of the dry malt extract. Stir until everything is dissolved, making sure no malt clings to the bottom of the brew pot to avoid scorching. Return the pot to the burner and bring the wort back up to boiling. Be careful to watch for boil-overs.
4. Once the boil is steady, set the timer for 15 more minutes. Now add all of the pre-measured flavor hops.
5. After this second interval is done turn off the heat, stir in the pre-measured aroma hops and immediately start cooling the wort to about 80° F. If you don't have a wort chiller use an ice bath: put the brewpot in a sink full of ice and a little water and stir gently until the pot feels cool. Aim for 15 minutes or less for the best beer.
6. Now pour the cooled wort into your fermenter and add enough pre-chilled water to make up the 5 gallon batch. We recommend refrigerating 3 gallons of water the night before to help cool the wort to the proper yeast pitching temperature quickly (~80° F wort mixed with cold water reaches ~70° F easily).
7. Stir vigorously to uniformly mix ingredients and introduce air. Verify the wort temperature is about 70° F, add the yeast and stir again. Move your fermenter to an area that will remain 70° F or so throughout fermentation. On the 4th day of fermentation -- once vigorous fermentation activity has subsided -- add the dry hops to the second muslin bag, tie a secure knot at the very top so beer can saturate the contents and gently stir it into the primary fermenter. Condition for 5 more days. When beer is ready (final gravity has been reached and is steady), move on to Step 8.
8. Rack the beer, prime with corn sugar and bottle. Note: Large volumes of hops absorb some beer and reduce your yield. Make sure to adjust the priming sugar amount down to match the actual final volume to be bottled (e.g. 4.75 gallons of beer requires approximately 4.75 ounces primer). Store at room temperature for 2 weeks and then try one!