

BREWERS CHOICE

Duncan Goes Ballistic IPA



You will

2.5kg Liquid Light Malt Extract

1kg Liquid Wheat Malt Extract

500g Light Dried Malt

250g Dextrose

1x Caramunich Grain Pack

1x Lager/Pilsner Grain Pack

15g NZ Brooklyn Hops (17.1% AA) – 45 min boil

15g Chinook Hops (13.3% AA) – 20 min boil

15g Simcoe Hops (13.5% AA) & 15g NZ Brooklyn Hops (17.1% AA) – 10 min boil

15g Chinook Hops (13.3%) & 15g El Dorado Hops (10.7% AA) – 5 min boil

15g Simcoe Hops (13.5% AA) & 15g El Dorado Hops (10.7% AA) – 0 min boil

15g Chinook Hops (13.3% AA), 15g Simcoe Hops (13.5% AA) & 15g El Dorado Hops (10.7% AA) – Dry Hop
Safale US-05

4g Yeast Nutrient

Whirlfloc/Brewbrite

IBU: 58
Est. OG: 1.060
Est. FG: 1.013
Est. ABV: 6.3%

need:



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Procedure:

1. Steep Caramunich and Lager/Pilsner Grain Packs for 20-30 mins with 1.5 litres of hot tap water (not boiling).
2. Strain liquid into a large saucepan. Rinse grain with another 1 Litre of hot tap water into the saucepan, and discard grain.
3. Add another 4 litres of water and 1 kg liquid wheat malt (approx.) to the saucepan, and bring to the boil whilst stirring.
4. Add 15g NZ Brooklyn hops.
5. After boiling for 25 minutes, add 15g Chinook.
6. After boiling for 50 minutes, add 15g Simcoe and 15g NZ Brooklyn and whirlfloc or brewbrite.
7. After boiling for 55 minutes, add 15g Chinook and 15g El Dorado. Continue to boil for the last 5 mins.
8. At the end of the 60 minutes, turn off the heat and add 15g Simcoe and 15g El Dorado.
9. Add the rest of the malts, dextrose and yeast nutrient, stir to dissolve and create a whirlpool effect.
10. Pour the contents of the saucepan into your sanitised cube, leaving excessive hop debris behind. Seal the cube whilst hot, and leave to cool.
11. A day before beginning fermentation, place 10-15 litres of water in closed containers in a fridge and chill.
12. Add the cooled contents of your cube to your fermenter, and top up to 23 litres with chilled and tap water to reach a starting temperature of 18-22°C. Stir vigorously to aerate.
13. Add yeast and ferment as close as possible to 20°C*.
14. On Day 4 of fermentation, add Dry Hops of 15g Chinook, 15g Simcoe and 15g El Dorado to the fermenter. Bottle or keg when gravity is consistent over two days.

* Maintain a cool even temperature in the fermenter. Place the fermenter in a tray and wrap it in a blanket with an end in a container of water. Placing the fermenter on a concrete slab can also help to keep the temperature constant. Use a **Brewers Choice Brewing Thermostat** in an old fridge for optimum brewing conditions all year round.



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