

# INGREDIENTS

## GRAINS

2.0 oz (57g)  
2-Row Brewers Malt  
  
5.0 oz (141g)  
Caramel Malt 10L

1.0 oz (28g) Flaked Oats  
  
1.0 lb (0.45 kg) Extra Light  
Dry Malt Extract

## HOPS

1.25 oz (35.0g)  
Chinook Hops

## YEAST

Safale US-05 American  
Ale Yeast

## METHOD

Heat 1.5 gallons (5.7 L) of cold water to 155°F (68°C) in your brew kettle, and add grains in a muslin bag. Steep for 60 minutes, maintaining this temperature. Remove grains and discard. Bring wort to a boil. As it begins to boil, turn off heat and add Dry Malt Extract and 0.25 oz (35.0 g) Chinook hops. Return to a boil, being careful to avoid boilover. Add hops at intervals listed at right. After boiling for a total of 60 minutes, cool wort to approximately 75°F (24°C) or below, being careful to maintain sanitary conditions. If necessary, add cold, filtered water to bring the volume of wort in the fermenter to 1 gallon (4.0 L). Pitch yeast. Ferment for one week, or until bubbling in the airlock has subsided. If desired, transfer to a secondary fermenter and ferment for an additional 3-5 days before bottling. This beer will improve with bottle conditioning.

## STEEP GRAINS

155°F/68°C Heat 1.5 Gal (5.7 L) Water

+ 2-Row Brewers Malt

+ Caramel Malt 10L

+ Flaked Oats

155°F/68°C Steep, maintaining temperature.

60 min Remove grains and discard

## BOIL

Boil Bring wort to boil (being careful to avoid boilover)

Heat Off + Extra Light DME

Boil Return wort to boil

+ 0.25 oz (7.0g) Chinook Hops

## BOIL

45 min + 0.25 oz (7.0g) Chinook Hops

50 min + 0.25 oz (7.0g) Chinook Hops

55 min + 0.25 oz (7.0g) Chinook Hops

59 min + 0.25 oz (7.0g) Chinook Hops

60 min End Boil

## COOL

75°F/24°C Cool to 75°F (24°C) or below

1.0 GAL Add cold filtered water to reach 1.0 gallon (4.0 L) wort volume

+ Pitch Yeast

## FERMENT

7 days Primary

3-5 days Secondary (if desired)

## BOTTLE



RECIPE TYPE

Partial Extract

DIFFICULTY



BOIL TIME

60 min

ABV

4.7%

OG

1.050

FG

1.014

IBU

123

# CHINOOK IPA