

Liberty Bay IPA

Here's a recipe for the serious Hop Head. It's a small partial mash, with enough extract to hit a 1.066 OG. We use seven ounces of Cascade and Columbus hops. That's a chunk of bittering and a whole lot of flavor.

OG: 1.066 FG 1.015 ABV 7%

Extract Recipe/Partial Mash:

7	lbs	Light Malt Extract
2	lbs	Light Dry Malt Extract
1	lb	2-Row Pale Malt
1	lb	Crystal Malt 40L
1/2	lb	Munich Malt
1/2	lb	Victory Malt
1	oz	Columbus Hops 15 HBUs (Boiling)
1	oz	Cascade Hops 5 HBUs (Boiling)
1	oz	Cascade Hops (30 min)
1	oz	Cascade Hops (20 min)
1	oz	Cascade Hops (10 min)
1/2	oz	Columbus (5 min)
1/2	oz	Columbus (1 min)
1	oz	Columbus (dry hop)

Wyeast 1056 American Ale Yeast
1 tsp Amylase Enzyme

For Bottling:

1 1/4 cup Dry Malt Extract Or 3/4 cup Corn sugar

- In a 6 qt kettle, add 3 qts of water and bring to 170°.
- Add the cracked grain and mix. The temperature should equalize to 150°. Let sit for 1 hour at 150°.
- Add 2 gal of water to your boil kettle. Heat to 170°.
- Rinse the grain with the 2 gal of 170° water using a strainer or colander. Collect the runoff for the boil.
- Add malt extract.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (1 oz Columbus and 1 oz Cascade Hops)
- Continue boiling for 30 mins then add 1 oz of Cascade hops.
- Continue boiling for 10 mins then add 1 oz of Cascade hops.
- Continue boiling for 10 mins then add 1 oz of Cascade hops.
- Continue boiling for 5 mins then add 1/2 oz of Columbus hops.
- Continue boiling for 4 mins then add 1 oz of Columbus hops.
- Continue to boil for 1 mins.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast and Amylase Enzyme when the temp reaches 70°. Aerate the wort(shaking works well).
- Ferment at 65° to 70° for 1 week.
- Rack to a secondary fermenter, dry hop with 1 oz of Columbus hops. Let it age to clarity, then bottle or keg.

All Grain Recipe:

15	lb	2 Row Barley
1	lb	Crystal Malt 40L
1/2	lb	Munich Malt
1/2	lb	Victory Malt

Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.