

Boneyard RPM IPA

OG: 1.065 FG 1.015 ABV 7%

Extract Recipe:

7	lbs	Light Malt Extract	
2	lbs	Dry Light Malt Extract	
1 1/2	lb	Special Roast Malt	
2	oz	Chinook Hops 30 HBUs(Bittering)	60 min
2	oz	Willamette Hops (Flavoring)	5 min
2	oz	Cascade Hops (Aroma)	5 min
2	oz	Citra Hops	Dry Hop

Wyeast American Ale Yeast or Pacman

1 tsp Amylase Enzyme

For Bottling:

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

- Add cracked grains in a steeping bag to 2 gals of cold water and bring to a boil.
- When boiling starts, remove the grain and shut off the heat.
- Add malt extract, and stir until fully dissolved.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (2 oz Chinook)
- Continue boiling for 55 mins then add 2 oz of Willamette hops and 2 oz Cascade hops.
- Continue to boil for 5 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 2 oz Citra hops. Let it age to clarity, then bottle or keg.

All Grain Recipe:

15 lbs 2 Row Malt

1 1/2 lb Special Roast 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.