

Sorachi IPA

Lemon grass and dill dominate the flavor and aroma of this IPA. The Sorachi Ace hops, originally bred in Japan, are high in bitterness too.

OG: 1.050 FG 1.015 ABV 5%

Extract Recipe:

7	lbs	Light Malt Extract	
1	lb	Carastan	
2	oz	Centennial Hops	22 HBUs (Boiling) 60 mins
1	oz	Sorachi Ace Hops (Aroma)	1 min
1	oz	Sorachi Ace Hops	Dry Hop

Wyeast 1056 American Ale

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.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (2 oz Centennial)
- Continue boiling for 59 mins then add 1 oz of Sorachi Ace 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 when the temp reaches 70°. Aerate the wort(shaking works well).
- Ferment at 65° to 70° for 1 week.
- Rack to a secondary fermenter and add 1 oz of Sorachi Ace hops for dry hopping.
- Let it age one week, then bottle or keg.

All Grain Recipe:

10	lbs	2 Row Malt
1	lb	Carastan

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.