

Quirky Phil's Idle Hands IPA

DATE: _____

Expected OG-1.060

O.G: _____

Expected FG-1.014

F.G: _____

80 IBU 4.5 SRM



Ingredients:

6 lbs Briess Golden Light DME
8 oz Simpsons Golden Promise
6 oz Briess Caramel 20
8 oz Flaked Oats

5 oz Citra Hops

1 pkg US-05
*GigaYeast Vermont 054 recommended
5 oz priming sugar/corn sugar

Equipment needed for your brew day:

- 4 Gallon Brew Pot (or larger)
- Hydrometer
- 6.5 Gallon Fermenter
- Thermometer
- Airlock
- Cleaner
- No-rinse Sanitizer
- Long Spoon or Paddle

It's your brew day!

Before you start, clean and sterilize ALL equipment. We recommend using Star San, which is 1 fluid ounce of Star San to 5 gallons of water.

You will need about 1.5-2 gallons of water to begin your beer. We suggest using water you like to drink-tap water, bottled water, any water is fine as long as it tastes good! Place the water in a pot big enough to allow at least 4" inches of space on top for malt extract, heavy boils and additional ingredients.

Heat the water in your pot to about 150-160 degrees. Place the **specialty grain in the grain bag and add to the water**. You are making a grain tea that will add some sugar, some color and some flavor to the final product. You want to keep the bag as loose as possible so water flows through and around the grains. Taste it!

Allow the grains to steep for 20-30 minutes at about 150-160 degrees F. Temperature control is difficult. Essentially, don't let the water come to a full boil with the grain bag and try to keep it between 150F and 160F. If it does start to boil, do not worry, just turn down the heat. Your beer will still be fine!

Remove the grains and grain bag and discard them. You can now start adding the **6 lbs of Golden light dried malt extract**. Make sure to stir it in well. Once added, bring the sweet wort to a boil, if it is not already there.

Set your timer to **60 minutes**. **Boil 30 minutes then add 1 oz of Citra Hops at minute 30**. Remember, when brewing, the clock starts at 60 minutes and goes backwards for hop additions. Therefore, if a recipe calls to add a hop at 30 minutes, it will be your first addition. **At 15 minutes left in the boil, add 2 oz of Citra hops, and then at flameout add 2 oz of Citra hops**

to finish it off.

Prepare to transfer into your primary fermenter. It should have been cleaned and sterilized already. Put about 2-3 gallons of cold water in the fermenter, this will help cool the boiling wort quickly. We recommend bottled water as it is sanitized.

Cool down your wort either by surrounding it with ice water, or we recommend using a wort chiller. Once it's cooled to 62-68 degrees, add your wort to the primary fermenter and top up with additional cold water if needed to bring up the volume to 5.0-5.25 gallons. This is the perfect time to **take your Original Gravity, which should be around 1.060 and log it.**

Check your temperature. As long as it is below 75F for an ale kit or 60F for a lager kit, you can pitch the yeast. Before you pitch your yeast be sure to aerate the wort by shaking or stirring your carboy or bucket. This will ensure you've made your yeast happy for their fermentation trip ahead! Your kit contains **Safale S-05**. To pitch your yeast, sanitize your hands and the dry yeast sachet, tear it open and sprinkle the yeast on top of the now cooled wort. Make sure nothing drops in the wort and anything that comes in contact with it is sanitized.

Immediately put the sanitized lid on the fermenter with the airlock in place. Put sanitizer solution or distilled spirit in the airlock to prevent any bacteria from entering the fermenting beer. The beer should be left in a cool, dark place where it will not be disturbed.

After fermentation is complete, the spirits in the airlock are at equilibrium and there are no more bubbles. This should take 5-10 days.

Many brewers will choose to do a secondary fermentation. Secondary fermentation is the process of taking a "finished" beer and transferring to another sanitized fermenter. It is good for clearing, aging, and flavor additions like dry hops for your beer. This is where you can get really creative! Seal, and replace your airlock. Let it sit another 7 days.

Prepare to bottle. Sanitize everything, including the bottles and the caps. Transfer your beer from the fermenter to your bottling bucket. Be careful not to splash the beer since this will cause oxidation. An auto siphon will transfer it slowly. Once in the bottling bucket, place the lid on the bottling bucket with the fermentation lock in place. Draw off (through the spigot) about a pint into a small pot. Bring the pint to a boil and stir in **4 oz priming sugar (corn sugar)**. This will create your carbonation. Once all the corn sugar is dissolved, GENTLY pour this cooled solution back into the bottling bucket. Gently swirl your beer or wait about 10- 15 minutes then, using the tubing and bottle filler, fill your bottles and cap them.

Store the bottles for about a week before trying them and keep in mind the carbonation will likely continue to improve and the flavors will continue to combine. Moving the bottles into the fridge or a cool place is recommended at this point to If there are any questions or comments on this recipe, please feel free to contact **Quirky Homebrew Supply at 303-457-3555**.

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