

Fly Falcon IPA

Source: Duke Geren

Extract:

OG:1.062 FG:~1.018

7 lbs. Extra Light LME

1 lb. Light DME

1 lb. Crystal Malt 20L

8 oz. Munich Malt

4 oz. Citra Hops

2 oz. Falconer's Flight Pellet Hops

1 Whirlfloc tablet

Wyeast 1056 or Safe-ale S-05 yeast



- Heat 3.5 gallons of water to 165°F
- Place grains in a steeping bag and steep at 155°F for 30 min. Remove grains.
- Turn off heat and add malt extract, stirring until fully dissolved.
- Return to Heat, bring to boil for 5 min. then add hops according to the following schedule.
 - 2oz. Citra & Whirlfloc Tablet @ 60min (beginning of boil)
 - 1oz. Falconer's Flight @ 30 min
 - 1oz. Falconer's Flight @ 10 min
 - 2oz. Citra – dry hop in secondary fermenter
- Turn off heat and cool mixture by placing kettle in an ice bath or using a wort chiller.
- Add mixture to fermenter, removing hops, and bring total volume to 5 gallons using non-distilled bottled water or filtered tap water.
- Aerate unfermented wort (shaking works well)
- Pitch yeast and ferment at 68°F to 70°F.

All Grain:

11 bs. Golden Promise Malt

1 lb. Crystal Malt 20L

8 oz. Munich Malt

4 oz. Citra Hops

2 oz. Falconer's Flight Pellet Hops

1 Whirlfloc tablet

Wyeast 1056 or Safe-ale S-05 yeast

Questions About This Recipe?

Call Us: 1-800-638-2897

Email: Info@fhsteinbart.com

Website: www.fhsteinbart.com

Infusion mash at 154°F for 1 hour. Fly or batch sparge until 6-6.5 gal sweet wort has been obtained. Boil for 1 hour, following hopping schedule listed above. Cool wort, pitch yeast and proceed with your normal fermentation procedure. Gravity may vary depending on system efficiency.

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