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Single-Hop IPA *Falconer's Flight*

STYLE

American IPA

ESTIMATED SRM: 12

ESTIMATED IBU: 49

ESTIMATED OG: 1.061

ESTIMATED FG: 1.015

ESTIMATED ABV: 6%

PRE-BOIL VOL: 3.75 gal.

POST-BOIL VOL: 3.25 gal.



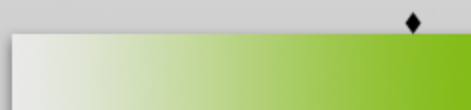
COLOUR



HOP BITTERNESS



HOP FLAVOUR



HOP AROMA

MALT EXTRACT

Single-Hop Falconer's Flight IPA

Ingredients

8	oz	Crystal 60L (steeping grain)
2	lbs	Light Dry Malt Extract (DME)
3	lbs	Gold Liquid Malt Extract (LME)
1	oz	Falconer's Flight @ 30 min. left in boil
2	oz	Falconer's Flight @ 0 min. left in boil
1	pkg	Safale US-05 Dry Ale Yeast
	or	(See Packing List for Liquid Option)

Instructions

BEFORE YOU START

Minimum Requirements:

- Boiling Kettle (5 gallon)
- Muslin Steeping Bag
- Long handled Spoon
- Fermenting Bucket (or Carboy) with Air Lock & Rubber Stopper
- Probe Thermometer
- Sanitizer
- Bottling Bucket
- Siphoning Tube
- If you're bottling your brew: Bottling Wand (Bottle Filler), Bottle Caps & Bottle Capper, Approx. 36 12oz or 20 22oz beer bottles with pry-off top
- If you're kegging your brew: A 3 or 5 gallon keg and the equipment to dispense it.

Other Handy Items:

- Hydrometer & Hydrometer Jar

PROCEDURE

Give the instructions a once or twice over before your brew today to be extra prepared.

On Brew Day:

1. Collect 3.75 gallons of water in your 5 gallon kettle and begin heating.
2. Once your kettle is on the stove, pour your crushed specialty grains into a steeping bag. Tie off the open end in a knot and steep bag until your water reaches 170°F. Remove bag, discard grains, wash muslin bag for re-use on your next batch. (If your kit is straight dry malt extract and no specialty grains, you can skip this step.)
3. Bring water to a boil. Once to a boil, move kettle off heat, add the malt extract and stir in with your long handled spoon.

4. Put kettle back onto heat and return to a boil. You now have your "wort", unfermented beer. Keep a careful eye on your kettle to avoid boiling over.

5. Start your timer for 30 minutes and proceed with your hopping additions according to the times and amounts listed under "Ingredients". (If your kit includes any sugar additions, add them here as well.)

6. When 30 minutes has passed, you should be left with 3.25 gallons of wort after evaporation in your 5 gallon kettle.

7. Start cooling the wort. Place your kettle in the sink or large tub filled with cold water & ice. Chill until wort has reached 70°F. While the wort cools, start your sanitization of the fermenting bucket.

8. With your sanitizer, sanitize everything that will be in contact with the wort after chilling has finished. (Fermenting bucket, air lock, rubber stopper).

9. Fill fermenting bucket with wort, either by dumping from the kettle or with a sanitized siphoning tube.

10. Aerate the wort by splashing and rocking the fermentor back and forth a few minutes. (After aeration would be a good time for checking starting gravity if you have a hydrometer.)

11. Add the yeast between 65-72°F. This is also the temperature you will want the beer to remain until finished fermenting, so keep in a dark, quiet spot where temperature fluctuations are minimal. Add sanitized water to your air lock.

12. Fermentation will begin within approximately 48 hours of pitching the yeast. Visually, there will be a foam surface created on top of your beer and bubbles may start coming through the air lock.

13. Wait a minimum of 3 weeks after brew day for fermentation to finish (for beers estimated in the 5%-7% range. Wait 4-5 weeks for beers expected to be 7%+). When fermentation is finished the foam will have dropped into the beer and the air lock will have stopped bubbling. *You can take your final gravity reading at this time if you have a hydrometer.

BOTTLING

14. Sanitize bottling equipment and anything that will be in contact with your brew: Bottling Bucket, Siphoning Tube, Bottle Filler, Bottle Caps, Long handled spoon, Empty Bottles.

15. Transfer your beer into the bottling bucket with a siphoning tube. Avoid any splashing and try not to disturb the sediment at the bottom of the fermentor. Keep the transfer of sediment into the bottling bucket at a minimum.

16. Measure out your priming sugar (corn sugar/dextrose). Approximately 2.5 oz is required for 3 gallons of beer. Boil into 16 oz of water, chill to room temperature, then add to your bottling bucket with your beer (again, avoiding any splashing). Stir gently to mix priming sugar into beer.

17. Connect bottling wand to the either a siphon or bucket spigot. Fill the bottles, and finally cap the bottles with capper.

18. Let bottles condition at room temperature for 1-2 weeks. Once carbonated, bottles can then be stored cool or cold.

19. Pour your homebrew into a glass, carefully leaving behind a small layer of sediment at the bottom of the bottle. Enjoy!