



Burst West Coast IPA

Fermentables

- 10 lb US Pale 2 row
- 0.5 lb German Munich Type I
- 0.25 lb Carafoam

Hop Additions

- 90 min: 1.5 oz Cascade (5.9% AA¹)
- Whirlpool (steep for 20 min):
 - 0.5 oz Simcoe (13% AA)
 - 0.5 oz Mosaic (12.25% AA)
 - 0.5 oz Citra (12% AA)
- Dry hop:
 - 0.75 oz Simcoe (13% AA)
 - 0.75 oz Mosaic (12.25% AA)
 - 0.75 oz Citra (12% AA)

Yeast

- WLP 001: California Ale Yeast
Ideal fermentation temperature: 65-68F

Additives

- Clarifier: 1 tsp Irish Moss **or** 1 tablet Whirlfloc
- Yeast Nutrient: 1/2 tsp White Labs (1/2 tsp/gal Biotin)

Target Statistics ²		Your Results
Orig. Gravity:	1.055	
Final Gravity:	1.010	
Est. % ABV:	5.9%	
Efficiency³:	85%	
IBUs:	42	

BJCP Style Guidelines: American IPA (21a)

Original Gravity: 1.056 – 1.070 SG

Final Gravity: 1.008 – 1.014 SG

Bitterness: 40 – 70 IBUs

ABV: 5.5 – 7.5%

Overall Impression: A decidedly hoppy and bitter, moderately strong American pale ale, showcasing modern American or New World hop varieties. The balance is hop-forward, with a clean fermentation profile, dryish finish, and clean, supporting malt allowing a creative range of hop character to shine through.



Notes:

¹AA (Alpha Acid): This is the measure of hops' potential bitterness. Be aware when substituting hops with a higher AA% for your "60 min" hop addition, you will increase the bitterness of your beer. "Flame Out" and "Dry Hop" additions will add hoppy aroma but will contribute little bitterness to your beer. Substituting different hops for these later additions will alter the flavor of your beer, but not the level of bitterness.

²Target Statistics: These targets were calculated using BeerSmith™ software and are based on the brewing method outlined on the back of this page.

³Efficiency: This is the percent of sugar you expect to extract compared to the total amount of sugar available in your grain. Home brewers' efficiency can range between 65% to 75% depending on equipment and methods used. We use 70% here as an average, but your results may vary.

Quick Brewing Instructions

Mash	<ol style="list-style-type: none"> 1.) Measure out your water. If you're using city water, it's best to run it slowly (about 1 gal/min) through a carbon filter while you're measuring. 2.) Heat water up to 2-5F more than your strike temperature to compensate for temperature loss while transferring to the mash tun. To minimize temperature loss, try warming up your mash tun by filling it with hot water and leaving it sealed for a few minutes before transferring. 3.) Slowly add your grain, constantly stirring to maximize exposure. 4.) Check that your temperature is on target and seal your mash tun. Once completely stirred in, your mash should have roughly the consistency of watery oatmeal. <p><i>Temperature corrections:</i> always aim a couple of degrees higher than your target (but always lower than 168F). It's much easier to bring your temperature down a few degrees by stirring in small handfuls of ice (2 cubes is approximately -1F) than having to bring it up by adding boiling hot water a quart at a time.</p>	<p>Mash Targets:</p> <p>Volume: 3.4 gal Strike Temp: 160F Mash Temp: 148F Duration: 60min</p> <p><i>Don't forget to start heating your sparge water!</i></p>
Lauter & Sparge	<ol style="list-style-type: none"> 1.) Heat up your sparge water to 2-5F higher than desired sparge temperature. Then, transfer the water to the hot liquor tank (HLT) and carefully place your HLT in position above the mash tun. 2.) Position your kettle below the mash tun to prepare for the lautering. 3.) Recirculate your mash. Partially open the valve on your mash tun so that a moderate stream of sweet wort comes out. Use 2 pitchers or large measuring cups to catch this stream; you will notice a lot of small particles floating in the wort for the first couple minutes. As each pitcher fills, replace it with the empty and gently pour the full pitcher back into the mash tun. Continue doing this until you your wort is free of particulates. 4.) Begin lautering into the kettle. Set up sparge arm above grain bed and open valve on HLT partway to begin sparge. Adjust flow rates out of your mash tun and HLT to maintain 1 inch or so of water above the grain bed. Continue until you reach your target boil volume. 	<p>Sparge Targets:</p> <p>Volume: 6 gal Temp: 168F</p> <hr/> <p>Boil Targets:</p> <p>Volume: 7.75 gal Duration: 90 min</p>
BOIL	<ol style="list-style-type: none"> 1.) Bring your wort to a boil. Watch for boil overs! Once you achieve a stable, rolling boil, slowly add your first hop addition and start your timer for 90 minutes (counting down). Add all subsequent boil additions at their appropriate times. 2.) Sanitize any equipment that will come into contact with your wort after the boil: airlock, stopper, wine thief, aeration stone, etc. 3.) Add your wort chiller to the pot near the end of the boil. You want it to spend a couple minutes at boiling temperatures to sanitize it. Be sure to connect the hoses before putting it into your pot. 4.) Once you're finished boiling, turn off the heat and add your whirlpool hops. This recipe's IBU target is calculated according to a 20 minute steep of the whirlpool addition. 5.) Start your cooldown by turning on the hose connected to your wort chiller to a slow rate of flow. The outflow will be steaming hot, so be sure the outflow hose is directed somewhere safe. <ol style="list-style-type: none"> a. Remember that you can increase the effectiveness of the wort chiller by agitating the wort in the pot or connecting another coil and submerging it in ice water to act as a pre-chiller. 6.) Use a sanitized metal spoon to rapidly stir your cooled wort to create a whirlpool. The hop sediment and other break material will be sucked to the center of the pot, and if you allow it to settle for 10-15 min, it will sink to the bottom. This allows you to rack off the clear wort, leaving the trub behind. 7.) Once cooled to pitch temperature, rack into sanitized fermentor. 	<p>Boil Additions</p> <p>60 MIN</p> <ul style="list-style-type: none"> • 1.5 oz Cascade <hr/> <p>45 MIN</p> <p><i>Watching wort boil is dull work. Have a homebrew!</i></p> <hr/> <p>30 MIN</p> <hr/> <p>15 MIN</p> <ul style="list-style-type: none"> • Clarifier & Nutrient <hr/> <p>0 MIN</p> <p>(Whirlpool 20 min)</p> <ul style="list-style-type: none"> • 0.5 oz Simcoe • 0.5 oz Mosaic • 0.5oz Citra
PITCH	<ol style="list-style-type: none"> 1.) Take a sample of your wort and use your hydrometer to measure your original gravity. 2.) Oxygenate your wort by shaking the carboy for 5 min or spraying pure O₂ for 30 seconds. 3.) Add your yeast to your fermentor. Fill your airlock with sanitizer and fix in place with the stopper. 4.) If temperature control is available, maintain 66F for 24 hours after pitch, then increase temperature every 24 hours until 72F is reached, allow for complete attenuation. 	<p>PITCH</p> <ul style="list-style-type: none"> • WLP001 English Ale Yeast <p>Pitch temp: 66F Ferm Temp: 72F</p>
Dry Hop	<ol style="list-style-type: none"> 1.) To add extra hop aroma to this recipe by dry-hopping, wait until the fermentation is complete: <ol style="list-style-type: none"> a. Bubbling activity in the airlock should have slowed or stopped entirely. b. After 10 days it's safe to assume your fermentation has ceased. 2.) Remove airlock, add your dry hop addition to the fermentor, reinstall airlock. 3.) Wait 6 days before packaging. 	<p>DRY HOP</p> <ul style="list-style-type: none"> • 0.75 oz Simcoe • 0.75 oz Mosaic • 0.75oz Citra

These measurements can vary with different equipment, brewing procedures, and boil temperatures. For more in-depth brewing instructions, please see our "All Grain Brewing Instructions."