



BEACH BONES IPA

Fermentables					BJCP Style Guidelines	
Weight (lb)	Name					
9	Pilsner				76.6	
1.25	White Wheat Malt				10.6	
1.5	Dextrose				12.8	
Hop Additions						
Stage/Time	Qty (oz)	Name	%AA	IBU		
Boil/60 min	1	Galena	12.5	45.6		
Boil/5 min	0.25	Citra	12	5.3		
Boil/5 min	0.25	Mosaic	12.25	5.4		
Boil/5 min	0.25	Simcoe	13	5.8		
Dry Hop	0.5	Mosaic	12.25	-		
	0.5	Galena	12.5	-		
	0.5	Simcoe	13	-		
	0.5	Cryo Citra	25	-		
	0.5	Cryo Mosaic	23	-		
	0.5	Citra	12	-		
Yeast						
Variety		Qty	Ferm Temp			
WLP001 – California Ale Yeast		2 Pouches	68-72°F			
Additives						
Amount	Name		Stage/Time			
1 tsp/Tablet	Irish Moss/Whirlfloc		Boil/15 min			
1/2 tsp	Yeast nutrient		Boil/15 min			
Target Statistics		Brew Notes		Notes		
Batch Size	5 gal	Mash Temp	150°F	Add dry hop on day 10		
OG	1.070	Mash Duration	60 min			
FG	1.008	Boil Volume	6.5 gal			
~%ABV	8	Boil Duration	60 min			
Efficiency	75	Dry Hop Duration	3 Days			
IBU	67					



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%
SRM: 6 - 14
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.

