

Original Recipe by:  
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## VIOLET IPA

### BREW DAY

Stage/Time	Type	Qty	Name	%AA	%IBU
Mash	Grain	7.25 lb	Pilsner (Canada Malting)	-	60%
		3 lb	Great Western 2 Row	-	24%
		1.5 lb	Golden Promise	-	1.5%
		0.1 lb	Acidulated Malt	-	1%
		0.25 lb	Goldpils Vienna	-	2%
First Wort	Hop	0.5 oz	Topaz	19.2%	33.5
Boil/10min	Hop	0.5 oz	Strata	11.2%	5
	Fining	1 tablet	Whirlfloc	-	-
	Nutrient	½ tsp	Yeast nutrient	-	-
Boil/5min	Hop	0.6 oz	Simcoe	12.4%	4.6
Whirlpool	Hop	1.25 oz	Mosaic	12.3%	5
		0.75 oz	Strata	11.2%	2.8
		0.75 oz	Topaz	19.2%	13.4



### Specialty 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.

### FERMENTATION AND BEYOND

Stage	Type	Qty	Name	Notes
Pitch	Yeast	1 pkg	WLP001 California Ale	67-69°F
Dry Hop	Hop	2 oz	Topaz	Add dry hop, then wait 3 days before adding flowers
		0.75 oz	Mosaic	
		0.75 oz	Strata	
Secondary	Spice	1.2 oz	Butterfly Pea Flowers	Package after 48 hrs

### TARGET STATS

Batch Size	5 gal
OG	1.060
FG	1.010
~%ABV	6.6
Efficiency	75
IBU	65
SRM	3.8

### BREW NOTES

Mash Temp	149°F
Mash Duration	45 min
Boil Volume	6.8 gal
Boil Duration	75 min
Whirlpool Temp	190°F
Whirlpool Time	10 min

### Notes

This recipe used a ratio of 1.2 oz of Butterfly Pea Flowers for color. For your own beer you can use between 0.5 – 1.5 oz depending on the color desired. Just be aware that above 1.5 oz, the flowers will start to impact the flavor of the finished beer.