

# Stubby's IPA

OG: 1.065-67  
FG: 1.013-14  
ABV: ~6.5%  
IBU: ~50



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## Kit Inventory

### GRAIN

11.5 lbs. Ireks Pale Ale

8 oz. Ireks Crystal Teak 60L

### HOPS

1 oz. German Magnum

1 oz. Perle

1 oz. Centennial

1 oz. Centennial

### Yeast Recommendation

Dry: Safale US-05  
Optimum fermentation  
temp: 60-72° F

Liquid: Wyeast 1056  
Optimum fermentation  
temp: 60-72° F

At Texas Brewing it is  
recommend all Liquid  
yeasts be made with a  
starter. And also be used  
with an Oxygenation  
system. If not doing a  
starter, brew at your own  
risk.

### Min. Requirements

- Homebrew Equipment kit for making 5 gallon Batches of beer
- 20 qt. Boil Kettle
- 5 gallon Secondary carboy or fermenter for dry hopping
- 48 Beer Bottles caps and priming sugar or Kegging system

## Check your Kit

1. Check to make sure your kit has all its ingredients. If something is missing, we can replace it, but it makes it hard once you have started.
2. Not brewing for a while? Make sure to refrigerate your yeast.
3. Make sure to contact us with any questions.

## Brew Day

## Brew Day Schedule

60 Min. boil counted down from 60 min. to 0 min.

### Bittering Hops

**1 oz. German Magnum (30 Min)**

**1 oz. German Perle (30 Min)**

### Flavoring Hops

**1 oz. Centennial (10 min)**

### Dry Hop (Hops put in secondary)

**1 oz. Centennial (Dry hop for 3 to 5 days before bottling)**

OG: \_\_\_\_ FG: \_\_\_\_ (OG - FG) x 131.25 = ABV%

Single Infusion Mash 152°F for 60 minutes.

Note that the bittering hops in this recipe are not added until halfway through the boil.

This recipe was calculated at 75% efficiency. If your typical efficiency is different, you might need to adjust the volume and/or hop additions slightly.