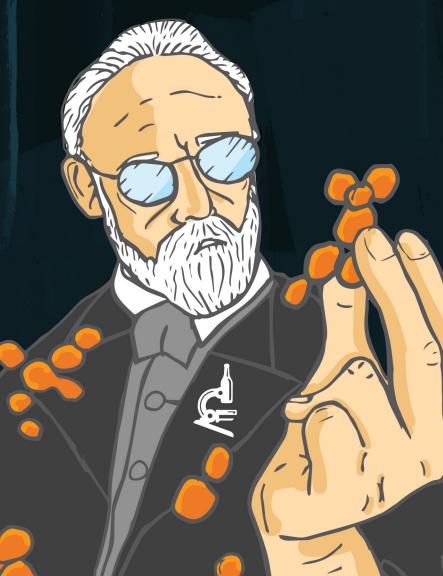


RAYS OF LIGHT IPA 5
GALLON RECIPE WITH

HANSEN ALE YEAST BLEND



5 GAL/20L BEER RECIPE

Rays Of Light IPA fermented with



Est. ABV: 7.2% | OG: 1.063 | FG: 1.009 | IBUs: 46

	INGREDIENTS	AMOUNT	COMMENTS
MALT	Pale Malt	11 lb/5 kg	Mash In - 150°F (66°C) for 30 mins Add 15.5 qt of water at 161°F (72°C) Mash Out - 168°F (76°C) for 10 mins Add 10 qt of water at 194°F (90°C)
	Carafoam	1 lb/0.5 kg	
	White Wheat	12 oz/0.34 kg	
ф норѕ	Warrior	0.25 oz/7 g	Boil - 30 min
	Citra	1 oz/28 g	Whirlpool - 30 min
	Chinook	0.5 oz/14 g	Whirlpool - 30 min
	Amarillo	1 oz/28 g	Whirlpool - 30 min
	Citra	2 oz/57 g	3 Days before bottling
	Chinook	0.5 oz/14 g	3 Days before bottling
	Amarillo	1 oz/28 g	3 Days before bottling
YEAST	WLP075 Hansen Ale Yeast Blend	1 Homebrew Pouch	Fermentation: ~8 days 66°F (19°C) for four days, then raise to 70°F (21°C) until reaching final gravity

Rays Of Light IPA

Tasting Notes:
Grapefruit Rind |
Honeydew | Woodsy

A bright, irradesent, ultraviolet IPA. With clean crisp taste, the light shine through to reflect Citra, Chinook, and Amarillo hops. Bask in the Ray of Lights and enjoy the solar energy coming from this amazing beer!



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