



# RAYS OF LIGHT IPA 5 GALLON RECIPE WITH

WLP075

**HANSEN ALE  
YEAST BLEND**






5 GAL/20L BEER RECIPE

# Rays Of Light IPA fermented with

WLP075  
**HANSEN ALE  
YEAST BLEND**

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

	INGREDIENTS	AMOUNT	COMMENTS
 <b>MALT</b>	Pale Malt	11 lb/5 kg	Mash In - 150°F (66°C) for 30 mins
	Carafoam	1 lb/0.5 kg	Add 15.5 qt of water at 161°F (72°C)
	White Wheat	12 oz/0.34 kg	Mash Out - 168°F (76°C) for 10 mins
 <b>HOPS</b>	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
 <b>YEAST</b>	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, irradésent,  
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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