



MicroHomebrew

“Featured Recipe of the Month”



Santa’s Secret IPA

“Enjoy this beer while sitting back, relaxing, and enjoying the cold holiday weather. The fresh pine and floral hop profiles will perfectly match any glittery Christmas tree scene!”

5 gallons, extract/specialty grains

6.4% ABV

60 IBUs

Ingredients:

- 6.6 lbs. Golden Light LME
- 2 lb. Golden Light DME
- 1 lb. Crystal Malt 20°L
- 2 oz. Roasted Barley Malt
- 1 oz. Magnum Pellets (11.8%), for 60 minutes
- .5 oz. Columbus Pellets (13.5%) for 10 minutes
- 1 oz. Cascade Pellets for 0 minutes, at flame out
- 1 oz. Centennial Pellets for 0 minutes, at flame out
- *Imperial Yeast* Barbarian or *Wyeast* 1056 American Ale or *Safale* US-05
- 1 oz. Cascade Pellets, dry hopped (Secondary)
- 1 oz. Centennial Pellets, dry hopped (Secondary)
- ¾ cup corn sugar for priming



All grain instructions: Substitute 12.5 lbs. 2- Row malt for the LME and DME. Add .5 lbs. Carapils. Mash at 156° for 1 hour.