



## Shabby Road IPA

New England Style IPA

Shabby Road IPA has all of the characteristics you would expect from a New England Style IPA. It has a low level of hop bittering, a nice soft mouthfeel, and a huge blast of hop aroma.

It would be classified in the BJCP category 21B Specialty IPA: New England IPA. At an estimated ABV of 5.7% this beer comes in on the lower end of the scale, and has had the hopping rates scaled back accordingly. It is an easy drinking beer. You will want to enjoy a few once you get started! Built around a base of Pale and Vienna malt there is a little color to support the malted wheat, flaked wheat, and flaked oats which create the soft sweet mouthfeel. The star of the show is the Strata hops which balanced with Citra and Mosaic give this beer a fantastic fruity flavor and aroma. Use Imperial Barbarian yeast for that classic New England IPA flavor, or brew a slightly more modern take with Imperial Juice (or any of the other brand's version of this strain)

This beer is easily brewed with either All Grain, or Extract with specialty grains methods.

# SHABBY ROAD IPA

- EXTRACT:** 7.25 lb. Golden Light Malt Extract
- SPECIALTY GRAINS:** 0.5 lb. Wheat Malt  
0.75 lb. Flaked Oats  
0.75 lb. Flaked Wheat  
0.25 lb. Acidulated Malt
- HOPS:**
- |         |        |                      |
|---------|--------|----------------------|
| 1.0 oz. | Citra  | 0 min Steep 10 min.  |
| 1.0 oz. | Mosaic | 0 min Steep 10 min.  |
| 1.0 oz. | Strata | 0 min Steep 10 min.  |
| 1.0 oz. | Citra  | Dry Hop High Krausen |
| 1.0 oz. | Citra  | Dry Hop 3 days       |
| 1.0 oz. | Mosaic | Dry Hop 3 days       |
| 1.0 oz. | Strata | Dry Hop 3 days       |

- YEAST:** Imperial – A04 Barbarian/A38 Juice  
White Labs – WLP066 London Fog  
Wyeast – London III 1318  
(or) Dry Yeast – Lallemand New England

- OTHER:** 4 oz. Corn Sugar (to carbonate at bottling time)

## INSTRUCTIONS:

1. Bring 2 ½ - 3 gallons of water to 150 - 160 degrees. Take pot off burner.
2. Steep (soak) specialty grains in bag for 40 - 50 min.
3. Rinse grains with 2 cups of 160 - 170 degree water and discard spent grains. (keep bag)
4. Pour malt extract into mixture. Stir until dissolved.
5. Return pot to heat and bring to boil. (DO NOT BOIL OVER)
6. Boil for 60 minutes, while adding the hops at the recipe intervals.
7. Sanitize all equipment that the wort will come into contact with after the boil.
8. Put 1 gallon cold water into 6 – 6 1/2 gallon fermentation vessel.
9. Add contents of boil pot, fill to 5 gallon mark with cold water.
10. When wort has cooled to 65 - 70 degrees pitch yeast and place lid on tight.
11. Install and fill airlock to the proper level with sanitizer or water. Store in area that will remain 65 - 70 degrees.

12. After fermentation has stopped (Approximately 7 days) transfer to a secondary fermenting bucket. Add dry hops according to dry hop schedule before bottling.
13. After 12 - 14 total days in secondary transfer to a bottling bucket, add corn sugar dissolved in 1 cup water.
14. Fill leaving 1" to 1 1/4" space in neck of bottle and seal with caps.
15. Age beer for two - three weeks at 65 - 70 degrees, chill and enjoy.

- ALL GRAIN:**
- |          |                 |
|----------|-----------------|
| 8 lb.    | Pale Malt       |
| 2 lb.    | Vienna Malt     |
| 1 lb.    | Wheat Malt      |
| 0.75 lb. | Flaked Oats     |
| 0.75 lb. | Flaked Wheat    |
| 0.25 lb. | Acidulated Malt |

- HOPS:**
- |         |        |                      |
|---------|--------|----------------------|
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- YEAST:** Imperial – A04 Barbarian/A38 Juice  
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Mash at 154 degrees for 60 minutes. Estimated OG 1.061, FG 1.017.  
Estimated IBU 21.6, SRM 4.2, Estimated ABV 5.7%

**Jon's Homebrew  
and Wine Supply**

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