



## Shabby FU IPA

West Coast Style IPA

Shabby FU is a West Coast IPA, brewed in a modern San Diego style with a very light Pilsner Malt base. It is a nod toward North Park Beer Company's Hop FU, without trying to be an exact clone. Significant late hot side and dry hopping (combined with a blend of Cryo and T90 hops) make this a fruity, resinous glass of joy sure to please any hop head out there!

For BJCP purposes this beer would fall in category 21A American IPA. The ABV is 6.6%, and with 62 IBU there is enough backbone to be a classic West Coast IPA, without any puckering bitterness. Pilsner malt forms the foundation of the grain bill with a small amount of Pale malt and CaraPils added for complexity and mouthfeel. The Mecca Grade Estate malt brings a richness of flavor that helps to support the generous hop charge coming later. The hops are a blend of both Cryo and regular T90 pellets. Primarily Mosaic, Citra and Simcoe. These add up to a resinous, fruity character in both flavor and aroma that is pleasing without being overwhelming. A maximum of 1 – 2 days dry hop time will pull everything we want out of the hops without any of the vegetal flavors that could interfere.

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

# SHABBY FU IPA

**EXTRACT:** 7.0 lb. Pilsen Light Dry Malt Extract  
**SPECIALTY GRAINS:** 0.5 lb. Cara-Pils  
**HOPS:** 0.5 oz. Apollo 60 min  
0.5 oz. Chinook 15 min  
0.5 lb. Corn Sugar 0 min  
0.5 oz. Citra Hop Stand below180°  
0.5 oz. Cryo Mosaic Hop Stand below180°  
0.5 oz. Cryo Simcoe Hop Stand below180°  
1.0 oz. Mosaic Dry Hop 2 days  
1.0 oz. Cryo Mosaic Dry Hop 2 days  
0.5 oz. Citra Dry Hop 2 days  
0.5 oz. Cryo Citra Dry Hop 2 days  
0.5 oz. Cryo Simcoe Dry Hop 2 days

**YEAST OPTIONS:** Imperial – A07 Flagship  
White Labs – California Ale WLP001  
Omega – OYL-004 West Coast Ale I  
(or) Dry Yeast - Fermentis Safale US-05

**OTHER:** 1 tsp. Irish Moss (to clarify - optional - see step 7)  
4oz. Corn Sugar (to carbonate at bottling time)

## INSTRUCTIONS:

1. Bring 2 ½ - 3 gallons of water to 160 - 170 degrees. Take pot off burner.
2. Steep (soak) specialty grains in bag for 30 - 40 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. Add 1 tsp. of Irish Moss or ½ Whirlfloc tablet (optional for clarity) for the last 20 minutes of the boil.
8. Sanitize all equipment that the wort will come into contact with after the boil.
9. Put 1 gallon cold water into 6 – 6 1/2 gallon fermentation vessel.
10. Add contents of boil pot, fill to 5 gallon mark with cold water.
11. When wort has cooled to 65 - 70 degrees pitch yeast and place lid on tight.

12. Install and fill airlock to the proper level with sanitizer or water. Store in area that will remain 65 - 70 degrees.
13. After fermentation has stopped (about 10 days) transfer to a secondary fermenting bucket. Add dry hops 2 days before bottling
14. When dry hop is finished, transfer to a bottling bucket, adding corn sugar dissolved in 1 cup water.
15. Fill leaving 1" to 1 1/4" space in neck of bottle and seal with caps.
16. Age beer for two - three weeks at 68 - 72 degrees, chill and enjoy.

**ALL GRAIN:** 10 lb. Mecca Grade Pelton Pilsner  
2 lb. Mecca Grade Lamonta Pale  
0.5 lb. Cara-Pils  
**HOPS:** 0.5 oz. Apollo 60 min  
0.5 oz. Chinook 15 min  
0.5 lb. Corn Sugar 0 min  
0.5 oz. Citra Hop Stand below180°  
0.5 oz. Cryo Mosaic Hop Stand below180°  
0.5 oz. Cryo Simcoe Hop Stand below180°  
1.0 oz. Mosaic Dry Hop 2 days  
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Mash at 152 degrees for 60 minutes.

Estimated OG 1.061, FG 1.011. Estimated IBU 62.5, SRM 4.2, Estimated ABV 6.6%

**Jon's Homebrew  
and Wine Supply**

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