

# BODHIZAF A IPA CLONE

**EXTRACT:** 8.0 lb. Golden Light Malt Extract

**SPECIALTY GRAINS:** 1.0 lb. Munich 10L  
0.5 lb. Flaked Oats

**HOPS:** 1.5 oz. Columbus 60 min  
1.0 oz. Chinook 5 min  
1.0 oz. Mosaic 0 min  
1.0 oz. Citra 0 min  
1.0 oz. Citra Dry Hop High Krausen  
0.5 oz. Chinook Dry Hop 2 days  
1.5 oz. Mosaic Dry Hop 2 days  
1.5 oz. Citra Dry Hop 2 days

**YEAST:** Imperial – A01 House  
Omega – OYL006 British Ale I  
White Labs – WLP007 Dry English  
(or) Dry Yeast - Fermentis Safale S-04

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

## INSTRUCTIONS:

1. Bring 2 ½ - 3 gallons of water to 160 - 180 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. Add High Krausen dry hops on day 2 or 3 of fermentation when yeast is most active. Add remaining 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 65 - 70 degrees, chill and enjoy.

**ALL GRAIN:** 11 lb. Pale Malt  
1.5 lb. Munich 10L  
0.5 lb. Flaked Oats

**HOPS:** 1.5 oz. Columbus 60 min  
1.0 oz. Chinook 5 min  
1.0 oz. Mosaic 0 min  
1.0 oz. Citra 0 min  
1.0 oz. Citra Dry Hop High Krausen  
0.5 oz. Chinook Dry Hop 2 days  
1.5 oz. Mosaic Dry Hop 2 days  
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**YEAST:** Imperial – A01 House  
Omega – OYL006 British Ale I  
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Mash at 148 degrees for 60 minutes. Estimated OG 1.059, FG 1.011.  
Estimated IBU 81.1, SRM 5.4, Estimated ABV 6.3%

**Jon's Homebrew  
and Wine Supply**

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