

Dragon's Breath IPA

Brewed and bottled in Kalama, Washington.

Ingredients

5 Gal.	12 Gal.	
7 lbs.	20 lbs.	Light Malt Syrup
2 lbs.	2 lbs.	Light Dry Malt Powder
1 lb	2.4 lbs	20L Crystal Malt
½ lb.	1.2 lbs	40L Crystal Malt
½ lb.	1.2 lbs.	Dextrin Malt
½ lb.	1.2 lbs.	Victory Malt
3 oz.	7.2 oz.	Cascade Hops (boiling hops)
1 oz.	2.4 oz.	Cascade Hops (finishing hops)
1 oz.	2.4 oz.	Kent Golding Hops (steeping hops)
½ tsp.	1 tsp.	Irish Moss
¾ c.	1 ¾ c.	Corn Sugar for Bottling
1	2	White Labs British Ale Yeast



Brewing Instructions

- Use water with a neutral PH.
- Steep bagged, crushed malted grains in 5/10 gallons of 150° water for 30 minutes.
- Sanitize carboy and equipment in Iodophor (1 tbs. in 5 gal. Water) for 15 minutes.
- Remove yeast from refrigerator and warm to room temperature.
- Remove grains from water.
- Turn up heat and boil the beer water.
- Turn off heat (or remove from heat) and add malt sugars.
- Restart boil.
- When boiling add 3/7.2 oz. Cascade hops.
- Boil 15 minutes.
- Add ½/1 tsp. Irish Moss
- Boil 40 minutes more.
- Add 1/2.4 oz. Cascade hops.
- Boil 5 minutes more.
- Turn off heat.
- Add 1/2.4 oz Kent Golding hops.
- Steep for 10 minutes.
- Cool to 75° with wort chiller.
- Let sit for 15 minutes to settle cold break solids.

- Drain into 1/2 carboy/s and top off to 5/6 gallons with cool water.
- Check Specific Gravity _____
- Add yeast and stir gently.
- Aerate for 15 minutes.
- Insert airlock and ferment at 70° for 10-14 days.
- Run 60 bottles through the dishwasher.
- Boil ¾ or 7/8 cup corn sugar in 2 cups water for 5 minutes.
- Soak siphon, bottle filler and caps in Iodophor water for 15 minutes.
- Rinse inside of each bottle on bottle rinser, sanitize and drain.
- Rack beer to a sanitized carboy.
- After ½ gal of beer has been transferred, add corn sugar and mix gently.
- Rinse siphon and re-sterilize in Iodophor water.
- Check Specific Gravity _____
- 1st SG minus 2nd SG x .125 = % ABV _____%
- Fill bottles, cap and store at 75-80° for 1 week before refrigerating and drinking.
- Aging for a few months will improve flavor.