



Blind Pig IPA Clone (All Grain)

Blind Pig All-Grain Clone Inspired from the Russian River Brewery in Santa Rosa, CA

Blind Pig is an India Pale Ale that's Full-bodied, very hoppy, with citrus, pine, fruity notes, and a nice dry, bitter finish!

Grain Bill	
10.00 lbs.	Two-Row
0.375 lbs.	Crystal 40L
0.250 lbs.	Carapils (Dextrin)

Mash Schedule	Temp	Duration
Saccharification Rest	153-154 F°	60 Min
Mash Out	170 F°	10 Min

Boil Additions	
90 Min	Hop Pack
30 Min	Hop Pack
0 Min	Hop Pack

Dry Hopping	
10 Days	Dry Hop Pack

Fermentation	
Yeast:	
Wyeast 1056	Omega OYL-004
Imperial A07	US-05

Specs:	
Expected O.G. @ 72% Eff	1.057
Expected F.G.	1.013
IBU	60-65
Expected ABV	6.00%
SRM	7
Volume	5-5.25

Instructions:

Mash with 3.5-4.0 gallons of water for 60 minutes or until starch conversion is complete

Mash out at 170 F° Vorlauf to clear wort then sparge with 6-6.5 gallons of water. Collect approximately 7.5 gallons of wort and bring to a boil.

Add hops packs according to time indicated on package.

After 90 minutes of boiling chill wort and transfer to a clean and sanitized fermentation vessel. (Approximately 5-5.25 gallons of wort) Aerate well and add desired yeast starter.

Ferment at 68 F° until fermentation subsides then rack to a secondary vessel (if desired)

Add dry hop pack, after 10 days rack to bottle or keg.

Brewer: _____

Assistant: _____

Date: _____

Original Gravity: _____

Final Gravity: _____

Brewer's Notes:

