



## Fresh Squeezed Clone (All Grain)

*Based on the beer produced by Deschutes Brewery from Bend, OR.*

*Fresh Squeezed IPA is a Citrus Bomb.  
Juicy sweet hop aromas of grapefruit and passionfruit.  
Hops carry through a muffin-like malt character  
rounding out this full-flavored IPA into a thing of beauty  
like no other.*

Grain Bill	
11.0 lbs.	2-Row
1.75 lbs.	Munich
0.75 lb.	Crystal 75L

Mash Schedule	Temp	Duration
Saccharification Rest	150 F°	60 Min
Mash Out	170 F°	10 Min

Boil Additions	
60 Min	Hop Pack
15 Min	Hop Pack
0 Min (10 Min Steep)	Hop Pack

Dry Hopping	
5 Days	Hop Pack

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

Specs:	
Expected O.G. @ 72% Eff.	1.066
Expected F.G.	1.014
IBU	65
Expected ABV	6.8%
SRM	10
Volume	5-5.5 Gallons

Brewer: \_\_\_\_\_

Assistant: \_\_\_\_\_

Date: \_\_\_\_\_

Original Gravity: \_\_\_\_\_

Final Gravity: \_\_\_\_\_

### Instructions:

Mash with 4.5 -5 gallons of water for 60 minutes or until starch conversion is complete

Mash out at 170 F° Vorlauf to clear wort, then sparge with 5.0-5.5 gallons of water. Collect approximately 7-7.5 gallons of wort and bring to a boil.

Add hops according to schedule on the left.

After 90 minutes of boiling, add flameout hops and steep for 10 minutes, then chill wort and transfer to a clean and sanitized fermentation vessel. (Approximately 5-5.5 gallons of wort) Aerate well and add chosen yeast starter.

Pitch yeast at 68F° and allow to rise to 70F°. After fermentation is complete add the dry hops either in the primary fermentation vessel a secondary vessel (if desired)

5 days after dry hopping (about 2-3 weeks after brew day) rack to bottles or keg.

### Brewer's Notes:

