

Milkshake IPA (Fruit Optional) *All Grain*

Milkshake IPA?! This “style” has been gaining popularity because of how flavorful and smooth it is. The recipe is a form of a New England IPA that has lactose added in order to increase the body and silky mouth-feel. Dry hops, a vanilla bean, and often times fruit, are added after a week of fermentation to create this tasty treat!

Ingredients

7.5 lb. Weyermann Pilsner
2.5 lb. Weyermann Wheat
1 lb. Flaked Oats
1 lb. Lactose

Statistics

ABV	5.8-6.5%(If fruit is added)
Original Gravity	1.067
Final Gravity	1.023

3ml Hop Shot (Bittering) with 60 minutes left in the boil.
2 oz. Mosaic Hop Pellets (Finishing) with 0 minutes left in the boil.

1 – Imperial A04 Barbarian Yeast or 2 – White Labs 095 Burlington Ale Yeast

Dry Hops (After 7 days of Primary Fermentation)

2 oz. Mosaic	3.13 lb. of Vintners Reserve Puree (Optional)
1 oz. Mosaic Cyro Hop	1 Vanilla Bean (split)
1 oz. Galaxy	

6 Muslin Bags
1 Large Grain Bag
5 oz Priming Sugar (for bottling)

* The malted grains are all **crushed together** in the clear plastic bag.

** Hop Shot is hop extract and does not need to be stored cold. It works best when pre-dissolved in a small amount (2-3 oz) of a neutral spirit (the stronger the better) for a few hours before brewing.

Procedure

A *few hours before you begin to brew*, prepare your liquid yeast according to the package instructions. We assume that you are familiar with basic homebrewing techniques, so these procedures are abbreviated.

1. Mash for an hour at 152°F with a 1.25 quarts of water per pound of grain. Adjust this temperature to personal preference. Lauter and sparge as normal up to 6 gallons (adjust for your rate of boil-off).
2. At the start of your 60 minute boil, add 3 ml of the hopshot.
3. After 60 minutes of boiling, turn off the heat and add finishing hops in a muslin bag with the lactose.
4. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired. Add the yeast to the wort.
5. Store the fermenter where the temperature will be a fairly constant 65° – 70°F. Active fermentation may take only a few days, or it can last up to 2 weeks. A hydrometer reading is a great way to determine when the fermentation is done.
6. After 7 days of fermenting, open the lid and add the dry hops (1 oz. per a muslin bag) along with a split vanilla bean.
7. (Optional) After 7 days of fermenting, open the lid and add the can of Vintners Reserve Puree at the same time as Step 10.
8. When ready to bottle, siphon beer into your sanitized bottling bucket, leaving sediment behind. Boil the priming sugar in 1-2 cups of water for a few minutes, gently stir into the beer, and bottle as usual.

For Store Use, Not part of instructions: 4 – Mosaic, 1 – Cryo Mosaic, 1 - Galaxy

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