

Milkshake IPA (Fruit Optional)

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

6 lb. Briess Pilsen DME
2.5 lb. Weyermann Wheat
1 lb. Flaked Oats
1 lb. Lactose

Statistics

ABV	~6.4%(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	Amorretti Fruit Puree (<i>Optional</i>)
1 oz. Mosaic Cryo Hop	1 Vanilla Bean (Split)
1 oz. Galaxy or Vic Secret***	

1 Large Grain Bag

* 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.

***Pending availability. A similar high alpha Australian hop may substituted at time of purchase

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. Place grains in the large grain bag and add them to your brew kettle along with 2.5 gallons of cold water (keep enough head space to avoid boil-overs). Heat slowly.
2. Steep the grains in hot water (about 145° – 160°F) to extract flavor and color – do not allow to boil. After about 30 minutes, remove the grain bags and then bring the water to a boil.
3. Remove the pot from the heat and add the bags of dried malt extract. Keep the kettle off the burner and stir until the malt extract is *completely* dissolved.
4. Put the pot back on the burner and bring to a boil. Once boiling, use 3 ml of HopShot to the pot, and set your timer for 1 hour. Keep an eye on the pot to avoid boil-overs.
5. After 60 minutes of boiling, turn off the heat and add finishing hops in a muslin bag with the lactose.
6. Put a lid on your pot and cool it in an ice bath (use your sink) for about 30 minutes. Remove the hop bags from the kettle.
7. Pour 2 gallons of cold water into your sanitized fermenter, add the cooled wort (the stuff in your pot), and top up with additional water to 5 gallons. Aerate the wort with vigorous stirring, rocking the fermenter, etc.
8. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired. Add the yeast to the wort.
9. 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.
10. 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.
11. (*Optional*) After 7 days of fermenting, open the lid and add the fruit puree at the same time as Step 10.
12. 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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