



American Homebrewers Association®

BIG BREW

2019

“Battlecow Galacticose” Specialty IPA (NE Milkshake DIPA) Recipe for 5.5 US gallons (20.8 L)

Clone recipe provided by Providence
Brewing Company in Providence, R.I. Brew
a batch or try a pint when you're in town
for Homebrew Con™ June 27-29, 2019!



Malts

for 5.5 U.S. gallons (20.8 L)

- 10 lb. (4.5 kg) 2-row malt
- 2 lb. (907 g) Flaked Oats
- 1.5 lb. (680 g) Weyermann Carafoam malt
- 1.5 lb. (680 g) white wheat malt
- 2 lb. (907 g) milk sugar (lactose) @ 10 min

Hops

- 2 oz. (57 g) Columbus whole leaf hops, 14% a.a., FWH
- 2 oz. (57 g) Columbus pellet hops, 14% a.a. @ 60 min
- 2 oz. (57 g) Citra pellet hops, 12% a.a., whirlpool 30 min
- 2 oz. (57 g) Mosaic pellet hops, 12.25% a.a., whirlpool 30 min
- 1 oz. (28 g) Citra pellet hops, 12% a.a., dry hop
- 1 oz. (28 g) Mosaic pellet hops, 12.25% a.a., dry hop
- 1 oz. (28 g) Citra pellet hops, 12% a.a., dry hop
- 1 oz. (28 g) Mosaic pellet hops, 12.25% a.a., dry hop
- 2 oz. (57 g) Citra pellet hops, 12% a.a., dry hop
- 2 oz. (57 g) Mosaic pellet hops, 12.25% a.a., dry hop
- 1 oz. (28 g) Citra Cryo Hops, 26% a.a. @ kegging/bottling
- 1 oz. (28 g) Mosaic Cryo Hops, 26% a.a. @ kegging/bottling

Yeast

The Yeast Bay Hazy Daze IPA Blend, White Labs WLP066 London Fog Ale Yeast, Wyeast 1318 London Ale III yeast, Lallemand Lalbrew New England yeast, or similar yeast strain

Brewing Notes

Single infusion mash at 155°F (68°C) for 60 minutes. Add first wort hops (FWH) as wort is being collected in the boil kettle. Boil for 60 minutes, following ingredient additions as listed. Turn off heat and let temperature drop to 198°F

(92°C), add whirlpool hops, and whirlpool for 30 minutes. Chill to 70°F (21°C), transfer to a fermenter, and pitch yeast. Two days after pitching the yeast, add the first dry hop additions (1 oz. Citra and 1 oz. Mosaic). After active fermentation has stopped, typically 4–5 days after pitching the yeast, add the second round of dry hops (1 oz. Citra and 1 oz. Mosaic). A day later, burp your fermenter (if possible) with a 30-second burst of CO₂ to rouse the hops. Add 2 oz. Citra and 2 oz. Mosaic pellet hops 8–10 days later. Just before kegging your beer, bag and add last dry hop additions (1 oz. Citra Cryo Hops and 1 oz. Mosaic Cryo Hops) to the keg or bottling bucket. Enjoy!

Original Gravity: 1.071 (17°P)

Final Gravity: 1.019 (5°P)

IBUs: 70

Approximate Color: 3–4 SRM

Alcohol: 8.1% by volume

Partial-Mash Version

- 5.5 lb. (2.5 kg) pale liquid malt extract
- 2 lb. (907 g) 2-row malt
- 2 lb. (907 g) flaked oats
- 1.5 lb. (680 g) Weyermann Carafoam malt
- 1.5 lb. (680 g) white wheat malt
- 2 lb. (907 g) milk sugar (lactose)

Mash grains at 155°F (68°C) for 60 minutes, laut, sparge, and dissolve liquid malt extract in the resulting wort. Top up to desired boil volume and proceed as above.

