



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

### Yeast

The Yeast Bay Hazy Daze IPA Blend, Fermentis S-04, White Labs WLP066 London Fog Ale Yeast, Wyeast 1318 London Ale III yeast, Lallemmand Lalbrew New England yeast or Lallemmand Windsor, 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 CO<sub>2</sub> 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:** 1.085 (20.5°P)

**Final Gravity:** 1.024 (6.1°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. (68 g) white wheat malt
- 2 lb. (907 g) milk sugar (lactose)

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

