



May all your fermentations be Great Fermentations!

Magic Dragon – *Whoa dude, this dank IPA is magical!*

An aromatic West Coast Style IPA that exudes notes of resin, citrus, and other certain plants...ahem...Magic Dragon is our vehicle for Neo-Mexicanus hops. Packed with Neo-1, Multihead, Zappa, and Sabro, a few of these may give you couchlock! Hail to the joint chiefs of staff with this dank and delicious brew! (Dave's not beer, man!)

BEER SPECS

Original Gravity: 1.061—1.064

Final Gravity: 1.014—1.017

IBU: 72– 75

ABV%: 5.9% - 6.6%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

USEFUL INFORMATION

Brewer's Notes: We had a lot of fun with this one! We wanted a good West Coast IPA as the delivery vehicle for some fun, new hops, and our team working on this one was pretty pleased with the test batch results! If you have never done whirlpool hops, we highly recommend bringing down the wort temperature to around 180F before steeping or whirlpooling this addition for 10 minutes. This can help really keep the aromatics and bring out the dank notes of Sabro. Otherwise, this beer is a great West Coast style IPA that we all enjoy around here. Cheers!

RECIPE DETAILS

6.6 lbs. Light Liquid Malt Extract

2.0 lbs. Light Dry Malt Extract

1.00 lb. Chit Malt

0.50 lb. Biscuit Malt

0.50 lb. Crystal 60L Malt

1.0 oz. Neo-1 hops, added at the beginning of the 60 minute boil

1.0 oz. Multihead hops, added 30 min from the end of the boil

1.0 tsp. Irish moss (*optional*), added 20 min from the end of the boil

1.0 oz. Zappa hops, added 10 min from the end of the boil

1.0 oz. Sabro hops, added at flameout & steeped/whirlpooled for 10 minutes

2.0 oz. Sabro hops, added as a dry hop

FERMENTABLES

SPECIALTY GRAINS

BOIL SCHEDULE

YEAST SUGGESTIONS: Omega Yeast OYL004 West Coast Ale I, Imperial Organic A07 Flagship, White Labs WLP001 California Ale, Wyeast #1056 American Ale, or Danstar BRY-97 West Coast Ale dry yeast

Note: If using a standard pack of liquid yeast, a starter or two packs is recommended.

EQUIPMENT

REQUIRED EQUIPMENT

- 3 gal or larger Brew Pot
- 6.5 gal Primary Fermenter
- Siphon Hose/Racking Cane
- Large Spoon or Paddle
- Air Lock
- Hydrometer
- Thermometer
- Cleanser
- Sanitizer
- Bottles or Kegging System

RECOMMENDED EQUIPMENT

- 7.5 gal Brew Pot
- Wort Chiller
- 5 gal Secondary Fermenter
- Thief
- Oxygen Cylinder
- Aeration Stone
- Auto Siphon

Included Muslin Bags

Grain = 1

Hop = 1



Brewing Instructions: Magic Dragon

PRIOR TO BREWING

1. **Clean and Sanitize** all equipment, tubing, etc.
2. If using Omega, Imperial Organic or White Labs liquid yeast, remove package(s) from fridge and let warm for 4-8 hours at room temperature. If using a Wyeast Activator pack, remove package(s) from fridge and 'smack' the pack to release the nutrients. Allow pack to swell for 4-8 hours at room temperature. If making a starter, prepare it 1 to 3 days before pitching.

BREWING DAY

1. Fill kettle with water and heat to 160F.
 - Partial boil method: fill kettle with as much water as possible while leaving room for grains, malt extract, and boil volume.
 - Full boil method: fill kettle to approximately 6.5 gal water for a volume of 5 gal post-boil.
2. Rehydrate Irish moss in 1/2 cup warm water. Set aside (*optional, for clarity*).
3. Turn off burner (remove kettle from heating element if using an electric stove). Place crushed specialty grains in a muslin bag and soak in **150-155F water for 30 minutes**. Remove bag, and allow remaining water in grains to drain into kettle. Do not squeeze the grains.
4. While stirring, add malt extracts until fully dissolved.
5. Turn the heat on and bring wort to a boil. **WATCH OUT!** Just before the boil, the wort rapidly rises.
6. Follow **Boil Schedule** on opposite page under 'Recipe Details'
7. At end of boil, chill wort as quickly as possible to **60-70F** with a wort chiller or an ice bath. Place lid on kettle while chilling.
8. Siphon or pour cooled wort into fermenter leaving as much sediment behind as possible:
 - Partial Boil: Add sterile water (packaged drinking water) to fermenter to reach 5.25 gal
 - Full Boil: Siphon entire volume of wort into fermenter.
9. **Aerate wort** well by stirring, shaking or oxygenating.
10. Sanitize yeast package and use sanitized scissors to open package. Pitch yeast and attach airlock. If using a yeast starter, pitch entire contents of yeast starter into wort.
11. Move fermenter to a dark place with a steady temperature of **64-72F**.

FERMENTATION

1. Primary Fermentation: Allow beer to ferment for 10-14 days, then proceed to STEP 2 or 3.
2. Secondary Fermentation (*optional*): Transfer beer to a 5 gal carboy, leaving behind the sediment and allow an additional 7 to 14 days for conditioning, then proceed to STEP 3.
3. Add **2 oz. Sabro hops** to fermenter in small muslin hop bag and allow 3-7 days contact time.
4. Check gravity prior to proceeding with bottling to ensure fermentation is complete. (Reference *Final Gravity* under 'Recipe Details')

BOTTLING

1. Ensure there is no bubbling in the airlock, and that your beer has reached final gravity.
2. **Clean and sanitize** all bottles, caps, bottling equipment and bottling bucket.
3. Dissolve **3/4 cup (5 oz) priming sugar** in 2 cups boiling water. Boil for 5 min then chill to 70-80F and add to bottling bucket.
4. Siphon beer from fermenter into bottling bucket, being careful not to rouse up sediment on bottom of fermenter.
5. Stir thoroughly but gently to avoid introducing oxygen.
6. Using the bottle filler, fill bottles and cap them.
7. Store bottles at room temperature for **2 weeks** or until carbonated

TIPS FOR SUCCESS

1. Clean AND Sanitize!
2. Avoid using softened water or Reverse Osmosis water.
3. Make sure the specialty grains are loose inside the muslin bag to ensure water reaches the entire amount.
4. Tie muslin bag to handle of kettle to prevent potential scorching on bottom of kettle.
5. Be sure not to exceed 155F while steeping grains to avoid unwanted flavors.
6. Turn off heat source and stir well while adding malt extract to avoid scorching on the bottom of the kettle.
7. Keep a spray bottle of water at hand to spray top of wort if it nears a boil over.
8. While racking, be sure not to introduce oxygen into your beer by splashing or shaking.
9. Maintain a constant temperature during fermentation.
10. Visit www.greatfermentations.com for more brewing tips and tricks.

