



May all your fermentations be Great Fermentations!

Big Little Guy Session IPA – A hoppy session IPA that you can drink all day!

Inspired by a famed Michigan brewery's smooth session IPA, Big Little Guy has all the hop flavor of a big IPA, with the low alcohol and smoothness of a session beer. Loads of pine and citrus notes from Amarillo, Simcoe and Crystal hops, will make this beer a hit that you can drink multiples of!

BEER SPECS

Original Gravity:

1.037 —1.039 @ 65% efficiency

1.040 —1.042 @ 70% efficiency

1.043 —1.045 @ 75% efficiency

Final Gravity: 1.008—1.012

IBU: 20-25

ABV%: 3.3% - 4.9%

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*)

MASH & FERMENTATION

Suggested Mash Temperature:

A moderately low mash temperature is recommended to create a more fermentable wort that will lead to an easy-drinking beer. We suggest a mash temperature of 148° - 150°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation is recommended to improve clarity, reduce sedimentation and for dry-hopping. Leave dry hops in contact with the beer for 3 days. If not doing a secondary fermentation, we recommend adding the dry hops after primary fermentation is complete.

RECIPE DETAILS

6.75 lbs. 2-Row Brewer's Malt

0.50 lb. Crystal 20L Malt

0.50 lb. Crystal 60L Malt

0.50 lb. Dark Wheat Malt

0.25 lb. Flaked Oats

FERMENTABLES

60 Minute Boil

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

0.5 oz. Amarillo hops, added 15min from the end of the boil

0.5 oz. Simcoe hops, added 15min from the end of the boil

1.0 oz. Amarillo hops, added at the end of the boil while Whirlpooling, steep 10 minutes

1.0 oz. Crystal hops, added at the end of the boil while whirlpooling, steep 10 minutes

1.0 oz. Amarillo hops, added as a dry hop

1.0 oz. Simcoe hops, added as a dry hop

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1056 American Ale, White Labs WLP 001 California Ale Yeast, Safale S-05 Dry Yeast

