



## 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:

1.057 —1.059 @ 65% efficiency

1.061 —1.063 @ 70% efficiency

1.065 —1.067 @ 75% efficiency

**Final Gravity:** 1.010—1.013

**IBU:** 73-78

**ABV%:** 5.9% - 7.5%

**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 lower mash temperature is recommended to create a lighter body and more alcohol. We suggest a mash temperature of 149° - 151°F.

#### Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation of one to two weeks can be used to improve clarity and reduce sedimentation, if desired. The dry hop addition can be added after primary fermentation in the primary or in the secondary, for a recommended 3 to 7 days.

### RECIPE DETAILS

**11 lbs.** 2-Row Brewer's Malt

**1 lb.** Chit Malt

**0.5 lb.** Biscuit Malt

**0.5 lb.** Crystal 60L Malt

### FERMENTABLES

**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

### 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.*

**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!

