



American Homebrewers Association®

BIG BREW

2020 RECIPE

“Pangaea Proxima Polar IPA”

American IPA

Recipe for 1 US gallon (3.8 L)

Recipe provided by Bailey Spaulding, founder and brewmaster, Jackalope Brewing Company, Nashville, Tenn. Bailey is the 2020 Homebrew Con keynote speaker and Pangaea Proxima Polar IPA is the commemorative beer.



Malts

for 1 U.S. gallon (3.8 L)

- 1.7 lb. (770 g) Simpsons Maris Otter malt
- 4 oz. (113 g) Weyermann Pilsner malt
- 8 oz. (227 g) Weyermann Carafoam malt

Hops

- 0.15 oz. (4 g) Southern Cross, 13% a.a. @ 60 min
- 0.1 oz. (3 g) Moutere, 19% a.a. @ 15 min
- 0.15 oz. (4 g) Wai-iti, 3% a.a., whirlpool 15 min
- 0.05 oz. (1 g) Moutere, 19% a.a., whirlpool 15 min
- 0.25 oz. (7 g) Moutere, 19% a.a., dry hop 5 days
- 0.25 oz. (7 g) Taiheke, 7% a.a., dry hop 5 days
- 0.25 oz. (7 g) Wai-iti, 3% a.a., dry hop 5 days

Yeast

- 0.25 packet Lallemant LalBrew Voss Kveik Ale Yeast

Additional Items

- 0.25 Whirlfloc tablet @ 15 min
- 0.5 g yeast nutrient @ 5 min

Brewing Notes

Mash at 153°F (67°C) for 60 minutes. Boil 60 minutes, adding kettle hops, Whirlfloc, and yeast nutrient at indicated times. Ferment at 95–100°F (35–38°C) until terminal gravity is reached. Dry hop as indicated before bottling or kegging.

Original Gravity: 1.064

Final Gravity: 1.009

Approximate Color: 5 SRM

Bitterness: 60 IBU

Efficiency: 70%

Extract Version

Replace malts with 1.2 lb. (545 g) Maris Otter liquid malt extract and 8 oz. (227 g) Pilsner liquid malt extract. Dissolve extracts in hot water, top up with additional water to desired boil volume, and proceed with the boil.

Ingredient Substitutions

- Southern Cross hops: Sorachi Ace, Chinook
- Moutere hops: Ekuanot, Comet
- Taiheke hops: Motueka, Cashmere
- Wai-iti hops: Riwaka, Kohatu, Citra
- LalBrew Voss Kveik Ale Yeast: Lallemant Nottingham or BRY-97 West Coast Ale Yeast

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