

**\$62.99**

## Amarillo Armadillo IPA

- INCLUDES:**
- 6.6 lb. Pilsen Light LME
  - 1 lb. Pilsen Light DME
  - 1 lb. Golden Light DME
  - ¼ lb. Crystal 40
  - ½ lb. Carapils
  - 1.25oz Amarillo – 60 min.
  - 1oz Amarillo – 45 min.
  - 1oz Amarillo – 30 min.
  - 1oz Amarillo – 15 min.
  - 1oz Amarillo – 0 min.
  - 1oz Amarillo – dry hop
  - Hop and Grain bags
  - Priming sugar
  - Caps
  - Safale American SO-5

**Batch Size:** 5 gallons

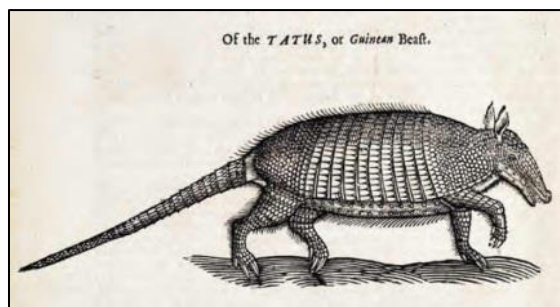
**Boil Vol:** 2.5 gallons

**EST OG:** 1.071

**EST FG:** 1.017

**IBUs:** 60

**EST ABV:** 7%



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### **HOW-TO:**

1. Place grain in large muslin bag and tie off. Heat 1.2 gal. (4.6 L) of water in your pot/kettle to 152°F and steep grains at this temperature for 45 minutes.
2. Heat another 1.5 quarts of water in a separate pot to 170°F. Lift the grain bag out of the pot/kettle and rinse the grains with this 1.5 quarts of water. Do not squeeze the bag, allow it to drip/drain. Top up to 2 ½ gallons.
3. Warm the LME cans under warm water.
4. Bring the wort to a boil, remove your kettle from the heat and stir in the LME and DME.
5. Return the wort to a boil, then start your 60 minute countdown and add the 60 min. hops.
6. At 45 min., add the next bag of hops.
7. At 30 min., add the next bag of hops.
8. At 15 min., add the next bag of hops.
9. At 0 min., add the next bag of hops.
10. Chill to 70°F in an ice-bath or with immersion chiller and remove hops bags if you used them.
11. Dump the wort into your primary fermenter and top up 5.25 gallons with clean, cool water – target temperature is 68°-72°F.
12. Pitch yeast.
13. When fermentation is complete (7-14 days), add the final bag of hops – dry hop for 7 days (You can keep it in the primary or rack to secondary.)
14. Bottling Day: Boil priming sugar in 2 cups of water for 10 minutes, cool, and dump into bottling bucket. Rack beer to bottling bucket, fill bottles, and cap.
15. Age at least 2 weeks to fully carbonate.
16. Drink!