

# Focal Banger Clone

American IPA (14 B)

12 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	85.7 %
1 lbs	Cara-Pils/Dextrine (2.0 SRM)	Grain	2	7.1 %
1 lbs	Caramel/Crystal Malt - 20L (20.0 SRM)	Grain	3	7.1 %
0.50 oz	Centennial [10.00 %] - Boil 60.0 min	Hop	4	13.6 IBUs
0.50 oz	Chinook [13.00 %] - Boil 60.0 min	Hop	5	17.6 IBUs
1.00 oz	Citra [12.00 %] - Boil 20.0 min	Hop	6	19.7 IBUs
1.00 oz	Mosaic (HBC 369) [12.25 %] - Boil 20.0 min	Hop	7	20.1 IBUs
1.00 oz	Citra [12.00 %] - Boil 15.0 min	Hop	8	16.1 IBUs
1.00 oz	Mosaic (HBC 369) [12.25 %] - Boil 15.0 min	Hop	9	16.5 IBUs
1.00 oz	Citra [12.00 %] - Boil 10.0 min	Hop	10	11.8 IBUs
1.00 oz	Mosaic (HBC 369) [12.25 %] - Boil 10.0 min	Hop	11	12.0 IBUs
0.50 oz	Citra [12.00 %] - Boil 5.0 min	Hop	12	3.2 IBUs
0.50 oz	Mosaic (HBC 369) [12.25 %] - Boil 5.0 min	Hop	13	3.3 IBUs
0.50 oz	Citra [12.00 %] - Steep/Whirlpool 0.0 min	Hop	14	0.0 IBUs
0.50 oz	Mosaic (HBC 369) [12.25 %] - Steep/Whirlpool 0.0 min	Hop	15	0.0 IBUs
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	16	-
2.00 oz	Citra [12.00 %] - Dry Hop 6.0 Days	Hop	17	0.0 IBUs
2.00 oz	Mosaic (HBC 369) [12.25 %] - Dry Hop 6.0 Days	Hop	18	0.0 IBUs

**Est Original Gravity:** 1.069 SG

**Est Final Gravity:** 1.015 SG

**Estimated Alcohol by Vol:** 7.1 %

**Bitterness:** 134.0 IBUs

**Est Color:** 5.8 SRM

**Mash Name:** Single Infusion, Light Body, No Mash Out 152.0 F

**Sparge Water:** 4.36 gal

**Sparge Temperature:** 168.0 F