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## VOYAGER ENGLISH IPA

**OG:** 1.066                      **Color:** 11.1 SRM  
**FG:** 1.017                      **ABV:** 6.2%  
**IBU:** 50

Extract	Weight	Percent
Pilsen Light LME	7 lbs	64.3
Golden Light DME	2 lb	18.4

Steeping Grains	Weight	Percent
Biscuit Malt	8 oz	4.6
Crystal 40 °L	8 oz	4.6
Flaked Wheat	8 oz	4.6
Crystal 120 °L	6 oz	3.5

Hops	Weight	IBU
Target, 60 min	1 oz	33.8
Target, 25 min	1 oz	13.6
Kent Goldings, 5 min	1 oz	2.6
Fuggle, 0 min	1 oz	0

### Yeast

White Labs London Ale WLP013, Wyeast London Ale 1028, or Danstar Nottingham

**Additional** - Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop Socks, Gypsum

### From the BJCP Style Guidelines (bjcp.org) Category 12C - English IPA

A pale ale brewed to an increased gravity and hop rate. Generally will have more finish hops and less fruitiness and/or caramel than English pale ales and bitters. Fresher versions will obviously have a more significant finishing hop character.

Hop flavor is medium to high, with a moderate to assertive hop bitterness. The hop flavor should be similar to the aroma (floral, earthy, fruity, and/or slightly grassy). Malt flavor should be medium-low to medium-high, but should be noticeable, pleasant, and support the hop aspect. The malt should show an English character and be somewhat bready, biscuit-like, toasty, toffee-like and/or caramelly. Despite the substantial hop character typical of these beers, sufficient malt flavor, body and complexity to support the hops will provide the best balance. Very low levels of diacetyl are acceptable, and fruitiness from the fermentation or hops adds to the overall complexity. Finish is medium to dry, and bitterness may linger into the aftertaste but should not be harsh. If high sulfate water is used, a distinctively mineral, dry finish, some sulfur flavor, and a lingering bitterness are usually present. Some clean alcohol flavor can be noted in stronger versions. Oak is inappropriate in this style.

Vital Statistics:	OG: 1.050 – 1.075	FG: 1.010 – 1.018
IBUs: 40 – 60	SRM: 6 – 14	ABV: 5 – 7.5%

**Commercial Examples:** Meantime India Pale Ale, Freeminer Trafalgar IPA, Fuller's IPA, Ridgeway Bad Elf, Summit India Pale Ale, Samuel Smith's India Ale, Hampshire Pride of Romsey IPA, Burton Bridge Empire IPA, Middle Ages Impaled Ale, Goose Island IPA, Brooklyn East India Pale Ale

### ALL GRAIN CONVERSION

Replace the extracts with the following base malts:  
10 Lbs. Maris Otter

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 152°F for 1 hour.

Decrease bittering hops to .75 oz and follow the same hop schedule and yeast recommendations listed on the recipe.

### BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: \_\_\_\_\_ OG Reading: \_\_\_\_\_ FG Reading: \_\_\_\_\_ Transfer Date: \_\_\_\_\_ Bottled/Kegged: \_\_\_\_\_

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