

Make Beer Easy

BIG ROBB'S ★ TOP 5 BIAB ★ RECIPES

**Brew up 5 of Big Robb's all time
favorite home brews.**

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Mosaic Blonde Big Robb Style

Style Name: Blonde Ale

Boil Time: 60 min

Batch Size: 5.5 gallons (fermentor volume)

STATS:

Original Gravity: 1.049

Final Gravity: 1.009

ABV (standard): 5.18%

FERMENTABLES:

9 lb - Pale 2-Row (83.7%)

9 oz - Carapils (Dextrine Malt) (5.2%)

7 oz - CaraMunich II (4.1%)

6 oz - Flaked Wheat (3.5%)

6 oz - Flaked Oats (3.5%)

HOPS:

0.5 oz - Mosaic, Type: Pellet, AA: 12.5, Use: Boil for 60 min, IBU: 24

1 oz - Mosaic, Type: Pellet, AA: 12.5, Use: Boil for 10 min, IBU: 17.4

1 oz - mosaic, Type: Pellet, AA: 12.5, Use: Dry Hop for 3 days

YEAST:

Fermentis / Safale - American Ale Yeast US-05

G2 Dry Irish Stout

Boil Time: 90 min

Batch Size: 5 gallons (fermentor volume)

STATS:

Original Gravity: 1.050

Final Gravity: 1.011

ABV (standard): 5.03%

FERMENTABLES:

7 lb - Pale 2-Row (66.7%)

2.5 lb - Flaked Barley (23.8%)

1 lb - Roasted Barley (9.5%)

HOPS:

2 oz - East Kent Goldings, Type: Pellet, AA: 5, Use: Boil for 60 min, IBU: 39.69

MASH GUIDELINES:

1) Temp: 150 F

YEAST:

Fermentis / Safale - English Ale Yeast S-04

More Fun

Style Name: Blonde Ale

Boil Time: 60 min

Batch Size: 5 gallons (fermentor volume)

Efficiency: 68% (brew house)

STATS:

Original Gravity: 1.047

Final Gravity: 1.008

ABV (standard): 5.18%

FERMENTABLES:

8 lb - Pale 2-Row (84.8%)

11 oz - White Wheat (7.3%)

7 oz - CaraRed (4.6%)

5 oz - Carapils (Dextrine Malt) (3.3%)

HOPS:

0.3 oz - Galena, Type: Pellet, AA: 13, Use: Boil for 55 min, IBU: 16.37

0.3 oz - Cascade, Type: Pellet, AA: 7, Use: Boil for 25 min, IBU: 6.27

0.3 oz - Cascade, Type: Pellet, AA: 7, Use: Boil for 10 min, IBU: 3.27

0.3 oz - Columbus, Type: Pellet, AA: 15, Use: Boil for 10 min, IBU: 7

0.3 g - Cascade, Type: Pellet, AA: 7, Use: Boil for 5 min, IBU: 0.06

MASH GUIDELINES:

Temp: 150 F

YEAST:

Fermentis / Safale - American Ale Yeast US-05

Sister Sarah Irish Red Ale

Style Name: Irish Red Ale

Boil Time: 60 min

Batch Size: 5 gallons (fermentor volume)

STATS:

Original Gravity: 1.048

Final Gravity: 1.010

ABV (standard): 4.94%

FERMENTABLES:

8 lb - Maris Otter Pale (87.1%)

4 oz - CaraMunich II (2.7%)

4 oz - Caramel / Crystal 120L (2.7%)

4 oz - Roasted Barley (2.7%)

7 oz - Carapils (Dextrine Malt) (4.8%)

HOPS:

1.5 oz - East Kent Goldings, Type: Pellet, AA: 5, Use: Boil for 60 min, IBU: 34.1

MASH GUIDELINES:

Temp: 152 F,

Time: 90 min

YEAST:

Danstar - Nottingham Ale Yeast

5 Gallon Cousin Jimmy IPA

Style Name: American IPA

Boil Time: 60 min

Batch Size: 5.25 gallons (fermentor volume)

STATS:

Original Gravity: 1.061

Final Gravity: 1.010

ABV (standard): 6.66%

FERMENTABLES:

10 lb - Pale 2-Row (83.3%)

1 lb - Carapils (Dextrine Malt) (8.3%)

1 lb - Caramel / Crystal 40L (8.3%)

HOPS:

1 oz - Columbus, Type: Pellet, AA: 15, Use: Boil for 60 min, IBU: 53.7

1 oz - Columbus, Type: Pellet, AA: 15, Use: Boil for 5 min, IBU: 10.7

2 oz - Cascade, Type: Pellet, AA: 7, Use: Boil for 5 min, IBU: 9.99

MASH GUIDELINES:

Temp: 150 F

YEAST:

Fermentis / Safale - American Ale Yeast US-05