



## Bronze Thunder Twins IPA Collaboration

Buck Leonard Association

Josh Gibson Foundation

Harlem Brew South

Metier Brewing

### RECIPE - Thunder Twins IPA

- 10 BBLs
- OG - 1.060 (Efficiency – 84%)
- ABV- 6.2%
- IBU - 52
- SRM – 4.5
- Mash- 148F
- Target Mash pH – 5.2
- Boil 60min

#### Grain

- 2-Row–555lbs (55.55lbs/BBL)
- Crystal20–27.5lbs (2.75lbs/BBL)
- Dextrapils(Carapils)–17lbs(1.7lbs/BBL)

#### Water:

- Water: Pale Ale Profile (From Bru'n Water Calc.)
- Gypsum: 323g Mash – 391g Lauter
- CaCl: 23g Mash – 28g Lauter
- Epsom: 157g Mash – 191g Lauter
- NaCl: 47g Mash – 57g Lauter
- Lactic Acid: 170mL Mash

Learn more about the Thunder Twins and the project at

**THUNDERTWINSBEER.COM**

*Please Drink Responsibly*



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## Hops

- Flex – 28oz – 60 min (10 IBU)
- Whirlfloc – 50g – 15min
- Cryo Citra – 45.5oz – 0min (4.55oz/BBL)
- Talus – 75oz – 0min (7.5oz/BBL)
- Cryo Citra – 5.5lbs – Dry (.55lbs/BBL)
- Talus - 4lbs – Dry (.4lbs/BBL)
- Yeast: Imperial A07 (US-05, 1056, any other chico strain can sub)
- Fermentation temp: 68F



•YCH is offering a discount on Citra® Cryo Hops® and Talus® hops used in this collaboration.

•For your discount place your order [HERE](#). If you have questions about your order, you can contact [hops@yakimachief.com](mailto:hops@yakimachief.com).

•Deadline for ordering hops: November 30, 2023

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