



RAGING BITCH BELGIAN-STYLE IPA

What you hold in your hands is an exact replica of Flying Dog's Raging Bitch Belgian-Style IPA. Originally released in 2010 for our 20th anniversary, Raging Bitch quickly became a part of our standard portfolio. Now our #1 seller, it continues to be one of the most buzzed-about craft beers in the country.

Included in this kit are ingredients and instructions to recreate this kick ass beer at home on your 5-gallon, all-grain system. **Please note that you will need a mash tun with at least a 12.5-gallon capacity and a brew kettle with at least a 7.5-gallon capacity. Smaller mash vessels may be used, but the recipe needs to be halved and combined.**

Your kit includes:

- 1 malt bag, containing:
 - Pale Malt
 - Caramel 60 Malt
- 4 hop bags, containing:
 - Warrior
 - CTZ
 - Amarillo
- Mixed packet of yeast nutrient and kettle finings
- 1 vial of yeast (with ice pack)
- Packet of Gypsum (if needed for water ion adjustments)
- 50 bottle caps

This recipe is formulated for 75% extract efficiency. Target batch size is 5.5 gallons post boil.



Brew Specs

OG: 18° Plato (1.072 SG)

IBUs: 60

SRM: 10

Ready to drink in: 5-6 weeks

Water:

If you would like to replicate Raging Bitch as closely as possible, mimic the traditional Burton-on-Trent water profile.

Kettle Additions (90-Minute Boil):

- 90 minutes: Warrior (calculated at 60 IBU)
- 15 minutes: “Hop blend” (add entire packet labeled “15 minutes”)
- 10 minutes: Yeast nutrient and kettle fining (add entire packet)
- Whirlpool: “Hop blend” (add entire packet labeled ‘WP’)
- Dry hop: Amarillo (add entire packet labeled ‘DH’)

Bittering addition:

To closely replicate Raging Bitch, calculate your 90-minute addition to reach a total of 60 IBUs. We have included extra hops in this kit to allow for varied collection amounts.



Brewing Instructions

1. Mix the bags of malt with roughly 6.5 gallons strike water to target a mash temp between 150 to 154° F
2. Rest for 60 minutes
3. Increase mash temp to 160° F and rest for 5 minutes
4. Vorlauf resulting wort until clear
5. Heat 2.5 to 3 gallons of sparge water to 170°F
6. Sparge on the grain bed, collecting approximately 6.25 to 6.75 gallons
7. Boil for 90 minutes, adding hops, yeast nutrient, and kettle finings at specified times listed above
8. When 90-minute boil is complete, turn off heat, add hop blend and stir kettle to create a whirlpool
9. Let kettle rest for 20 to 30 minutes
10. Chill wort to 68 to 72° F
11. Oxygenate very well, preferably with bottled O₂
12. Pitch yeast and ferment at 68 to 72° F for 7 days
13. Rack beer to a CO₂ purged secondary vessel, or remove thick slurry from bottom of fermenter
14. Allow another 5 days for fermentation to finish
15. Cool to around 50° F, once terminal gravity is reached
16. Dry hop with remaining Amarillo hops
17. Condition 10 days, rack to bottling bucket or keg
18. Bottle condition or force-carbonate to 2.65 volumes of CO₂