

**CHUX DOUBLE IPA** 





DANVILLE BREWING ...

A *MoreBeer!* Brewmaster series recipe kit directly from the brewery!

# CHUX DOUBLE IPA

#### SUGGESTED YEAST

White Labs: WLP001 California Wyeast: 1056 American Imperial: A07 Flagship Omega: West Coast Ale I CellarScience Dry: CALI Fermentis Dry: US-05 American



• 9 lbs Ultralight Liquid Extract

#### **SPECIALTY MALTS:**

- 1 lb Vienna
- 8 oz Carapils

### DME KIT

• 8 lbs Light Dry Extract

#### **SPECIALTY MALTS:**

- 1 lb Vienna
- 8 oz Carapils

## ( ALL-GRAIN KIT

• 13 lbs 2-Row

#### **SPECIALTY MALTS:**

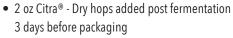
- 1 lb Vienna
- 8 oz Carapils

## **EXAMPLE OPS**

- 1 oz Magnum First Wort Hops added to first runnings from mash tun
- 2 oz Cascade Boil last 5 min
- 2 oz Citra® Boil last 5 min
- 2 oz Citra® Whirlpool 30 min
- 2 oz Mosaic® Whirlpool 30 min
- 3 days before packaging
- 2 oz Mosaic® Dry hops added post fermentation 3 days before packaging
- 3 days before packaging

## OTHER ADDITIONS

- 1 lb Corn Sugar Boil last 15 min
- Clarifier Boil last 5 min



• 2 oz Strata - Dry hops added post fermentation



CUT THIS OUT FOR YOUR TAP HANDLE

More Beer!

**XKIT181** 

# CHUX DOUBLE IPA

### RECIPE TIPS

For the all-grain version we suggest a mash temperature of 149°F. The recommended fermentation temperature is 68°F. The dry hop addition should be added after fermentation, allowing 3 days of contact time before packaging.

### **BREWING ALL-GRAIN?**

Scan the QR code to the right for a copy of our All Grain Brewing Instructions. ———



## NOTES



MY RATING:

TASTING DATE:

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

## **NEED HELP?**

#### SEARCH

**CHUX DIPA KIT** on MoreBeer.com

to see detailed brewing instructions & descriptions

### **LEARN MORE**

Over 250 Articles at morebeer.com/articles

Over 125 Videos at

morebeer.com/videos

### **BREW DAY QUESTIONS?**

Our friendly staff are ready to help!

**GIVE US A CALL** 800-600-0033 OR EMAIL US 24/7 info@morebeer.com

# RECORD KEEPING



DATE	<b>BREWED</b>		

GALLONS IN FERMENTER

ORIGINAL GRAVITY TEMP OF WORT AT PITCH

LAG TIME

FERMENTATION TEMP

# DAYS IN FERMENTER

FINAL GRAVITY \_\_\_\_\_

YEAST STRAIN \_\_\_\_

## FOR ALL GRAIN BREWERS



STRIKE WATER TEMP MASH TEMP \_\_\_\_

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, **Hydrometer Correction, & More!** 

# **BEER STATS EST. ORIGINAL GRAVITY** 1.071-76 ACTUAL O.G. **SRM**: 4-5 IBU'S: 100 EST. ABV %: 8.2

**ACTUAL ABV** %:

DATE BREWED:

NOTES: