



CHUX DOUBLE IPA



DANVILLE
BREWING CO.



A **MoreBeer!** BREWMASTER SERIES RECIPE KIT
DIRECTLY FROM THE BREWERY!

CUT THIS OUT FOR
YOUR TAP HANDLE

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

LME KIT

- 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

HOPS

- 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
- 2 oz Citra® - Dry hops added post fermentation 3 days before packaging
- 2 oz Mosaic® - Dry hops added post fermentation 3 days before packaging
- 2 oz Strata - Dry hops added post fermentation 3 days before packaging

OTHER ADDITIONS

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

XKIT181



FITS OUR TAP HANDLE D1282 PERFECTLY



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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.



NEED HELP?

SEARCH

CHUX DIPA KIT
on [MoreBeer.com](https://morebeer.com)
to see detailed brewing
instructions & descriptions

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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

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:

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: _____

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://morebeer.com)

RECORD KEEPING



DATE BREWED _____

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 _____

BREWING CALCULATORS

morebeer.com/calculator

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