

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

CREEK PARK **WEST COAST IPA**

ME KIT

• 7 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 3 lbs 2-Row
- 4 oz Acidulated

DME KIT

• 6 lbs Light Dry Extract

SPECIALTY MALTS:

- 3 lbs 2-Row
- 4 oz Acidulated

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

(a) ALL-GRAIN KIT

• 13 lbs 2-Row

SPECIALTY MALTS:

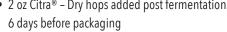
• 4 oz Acidulated

EXAMPLE HOPS

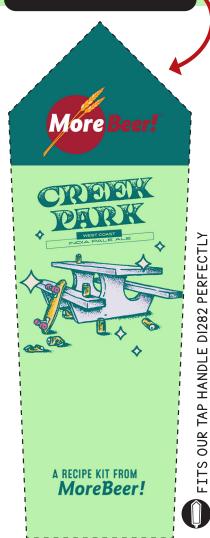
- 1 oz Centennial Boil last 5 min
- 1 oz Citra® Boil last 5 min
- 1 oz Nelson Boil last 5 min
- .5 oz Centennial Whirlpool 30 min
- 1 oz Citra® Whirlpool 30 min
- 1 oz Nelson Whirlpool 30 min
- 2 oz Citra® Dry hops added post fermentation
- 6 days before packaging
- fermentation 6 days before packaging

OTHER ADDITIONS

• Clarifier - Boil last 5 min



- 2 oz Nelson Dry hops added post fermentation
- 1 oz Centennial Dry hops added post



CUT THIS OUT FOR YOUR TAP HANDLE



CREEK PARK WEST COAST IPA

RECIPE TIPS

For the all-grain version we suggest a mash temperature of 150°F. The recommended fermentation temperature is 66°F. The dry hop addition should be added after fermentation, allowing 6 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:

5

TASTING DATE:

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

NEED HELP?

SEARCH

CREEK PARK WEST COAST IPA 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 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 ____

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

BEER STATS EST. ORIGINAL GRAVITY 1.059 - 63ACTUAL O.G. **SRM**: 4-5 IBU'S: 53 **EST. ABV** %: 6.5 **ACTUAL ABV** %: DATE BREWED: NOTES: