



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

CUT THIS OUT FOR  
YOUR TAP HANDLE

# CREEK PARK WEST COAST 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

- 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

### ALL-GRAIN KIT

- 13 lbs 2-Row

#### SPECIALTY MALTS:

- 4 oz Acidulated

### 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
- 2 oz Nelson – Dry hops added post fermentation 6 days before packaging
- 1 oz Centennial – Dry hops added post fermentation 6 days before packaging

### OTHER ADDITIONS

- Clarifier – Boil last 5 min



XKIT182

# 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.



## NEED HELP?

### SEARCH

CREEK PARK  
WEST COAST IPA KIT  
on [MoreBeer.com](https://morebeer.com)  
to see detailed brewing  
instructions & descriptions

### LEARN MORE

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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](mailto:info@morebeer.com)

## BEER STATS

EST. ORIGINAL GRAVITY  
1.059–63

ACTUAL O.G.

SRM: 4–5

IBU'S: 53

EST. ABV %: 6.5

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](https://morebeer.com/calculator)

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