

# HOP GATHERER

INDIA PALE ALE

MoreBeer!

CUT THIS OUT FOR  
YOUR TAP HANDLE

## HOP GATHERER IPA (CHINOOK)

### 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

- 8 lbs Ultralight Liquid Extract

#### SPECIALTY MALTS:

- 1 lb Flaked Oats
- 12 oz Crystal 15°L

### DME KIT

- 6.5 lbs Light Dry Extract

#### SPECIALTY MALTS:

- 1 lb Flaked Oats
- 12 oz Crystal 15°L

### ALL-GRAIN KIT

- 10 lbs 2-Row

#### SPECIALTY MALTS:

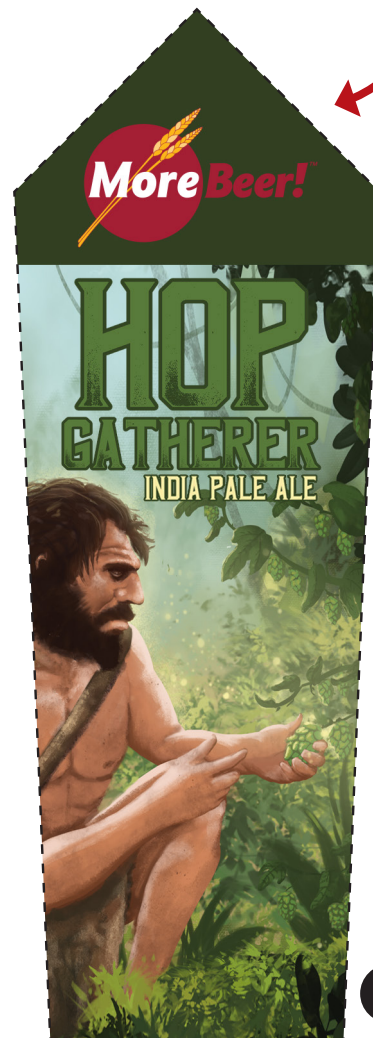
- 1 lb Flaked Oats
- 12 oz Crystal 15°L

### HOPS

- 1 oz Bravo™ – Boil 60 min
- 1 oz Cascade – Boil last 5 min
- 1 oz Crystal – Boil last 5 min
- 1 oz Simcoe® – Boil last 5 min
- 1 ml Chinook Oil – Hop Oil is added immediately prior to bottling or kegging

### OTHER ADDITIONS

- Clarifier – Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT1050

# HOP GATHERER IPA (CHINOOK)

## RECIPE TIPS

Inspired by Sierra Nevada's Hop Hunter IPA. Pour the oil into your bottling bucket or keg prior to packaging. 1/4 of the bottle for strong hop flavor, 1/2 for heavy hop flavor, and the entire bottle for extreme hop flavor. If you're unsure how much to use, keep in mind that you can always add a drop of oil to your glass to increase hop flavor at the time serving. Mash at 153°F. Ferment at 68°F.

## BREWING ALL-GRAIN?

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



## NEED HELP?

### SEARCH

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

### LEARN MORE

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[morebeer.com/articles](https://morebeer.com/articles)  
&  
Over 125 Videos at  
[morebeer.com/videos](https://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](mailto:info@morebeer.com)

## BEER STATS

EST. ORIGINAL GRAVITY

1.056-62

ACTUAL O.G.

SRM: 5

IBU'S: 60

EST. ABV %: 6.2

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

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