

HOP GATHERER

INDIA PALE ALE

MoreBeer!

CUT THIS OUT FOR
YOUR TAP HANDLE

HOP GATHERER IPA (EL DORADO)

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:

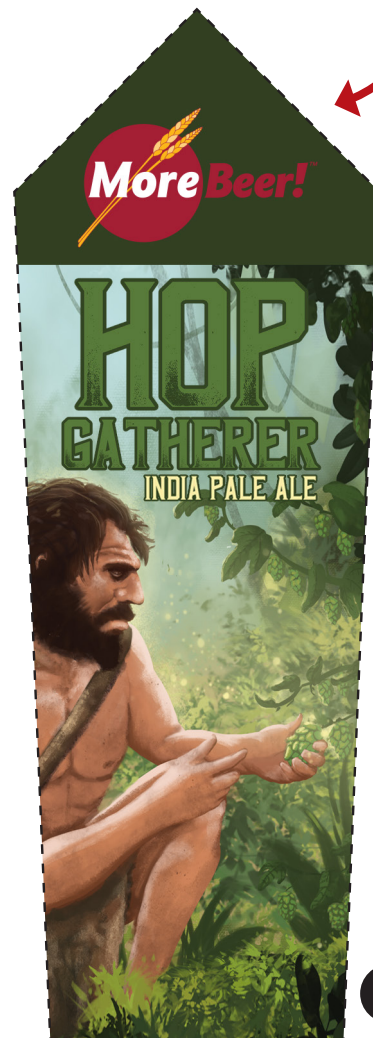
- 1 lb Flaked Oats
- 12 oz Crystal 15°L

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 El Dorado Oil – Hop Oil is added immediately prior to bottling or kegging

OTHER ADDITIONS

- Clarifier – Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT1055

HOP GATHERER IPA

(EL DORADO)

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.



NOTES



MY RATING:

1 2 3 4 5

TASTING DATE:

APPEARANCE

AROMA

TASTE

OVERALL

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NEED HELP?

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HOP GATHERER IPA KIT
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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
1.056-62

ACTUAL O.G.

SRM: 5

IBU'S: 60

EST. ABV %: 6.2

ACTUAL ABV %:

DATE BREWED:

NOTES:

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/calc

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