



LUPULIN LEG DROP

★ TRIPLE IPA ★



CUT THIS OUT FOR
YOUR TAP HANDLE

LUPULIN LEG DROP TRIPLE 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 Pale Liquid Malt Extract
- 4 lbs Pale Dry Malt Extract

SPECIALTY MALTS:

- 8 oz Caramel 40°L

DME KIT

- 6 lbs Light Dry Malt Extract
- 4 lbs Pale Dry Malt Extract

SPECIALTY MALTS:

- 8 oz Caramel 40°L

ALL-GRAIN KIT

- 10 lbs 2-Row
- 5 lbs Pale

SPECIALTY MALTS:

- 8 oz Caramel 40°L

HOPS

- 0.5 oz Crystal – Boil last 45 min
- 0.5 oz Mosaic® – Boil last 20 min
- 0.5 oz Fuggles – Boil last 20 min
- 1 oz Centennial – Boil last 15 min
- 0.5 oz Mosaic® – Boil last 5 min
- 0.5 oz Fuggles – Boil last 5 min
- 2 oz Amarillo® – Add at flameout/0 minutes
- 0.5 oz Crystal – Add at flameout/0 minutes
- 4 oz Simcoe® – Dry Hop after 5 days of primary fermentation

OTHER ADDITIONS

- 12 oz Honey – Boil last 15 min (**NOTE:** honey is not included in kit. Must be purchased separately)
- 5 oz Corn Sugar – Boil last 15 min
- Clarifier – Boil last 5 min

XKIT123



FITS OUR TAP HANDLE D1282 PERFECTLY



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RECIPE TIPS

PLEASE NOTE: The 12oz of honey this recipe calls for is not included in the kit.

For the all-grain version, the recommended mash temperature is 150°F. The boil time for this recipe is 75 minutes, and the first hop addition is at 45 minutes remaining. Honey and corn sugar are added with 15 minutes remaining. The recommended fermentation temperature is 68°F. Add the dry hops 5 days after fermentation begins.

BREWING ALL-GRAIN?

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



NEED HELP?

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LUPULIN LEG DROP
TRIPLE IPA KIT
on [MoreBeer.com](https://morebeer.com)
to see detailed brewing
instructions & descriptions

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BREW DAY QUESTIONS?

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are ready to help!

GIVE US A CALL
800-600-0033
OR EMAIL US 24/7
info@morebeer.com

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 _____

BEER STATS

EST. ORIGINAL GRAVITY
1.086

ACTUAL O.G.

SRM: 7

IBU'S: 65+

EST. ABV %: 10

ACTUAL ABV %:

DATE BREWED:

NOTES:

BREWING CALCULATORS

morebeer.com/calculator

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