

# **JUICY BRUT 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



• 7 lbs Ultralight Liquid Extract

#### **SPECIALTY MALTS:**

• 1 lb Carapils

### **DME KIT**

• 6 lbs Light Dry Extract

#### **SPECIALTY MALTS:**

• 1 lb Carapils

## ALL-GRAIN KIT

• 10 lbs 2-Row

#### **SPECIALTY MALTS:**

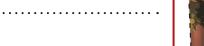
• 1 lb Carapils

### **CAOH**

- 0.5 oz Mosaic® Boil 60 min
- 0.5 oz Mosaic® Boil last 5 min
- 1 oz Amarillo® Add at end of boil in kettle during whirlpool
- 1 oz Citra® Add at end of boil in kettle during whirlpool
- 1 oz Mosaic® Add at end of boil in kettle during whirlpool
- 1 oz Amarillo® Dry Hops, add to fermenter 3–5 days before packaging
- 1 oz Citra® Dry Hops, add to fermenter 3–5 days before packaging
- 1 oz Mosaic® Dry Hops, add to fermenter 3–5 days before packaging

### OTHER ADDITIONS

- Clarifier Boil last 5 min
- Ultra Ferm Enzyme added to fermenter along with your yeast





More Beer!

FITS OUR TAP HANDLE DI282 PERFECTLY

# JUICY BRUT IPA

### RECIPE TIPS

For the all-grain version, we recommend a mash temperature of 148°F. The recommended fermentation temperature is 68°F. Add the Ultra Ferm directly to your fermenter at the same time you pitch your yeast. Add dry hops to fermenter 3-5 days 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

JUICY BRUT IPA 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 \_\_\_\_

# IBU'S: 37 EST. ABV %: 6.8 **ACTUAL ABV** %: DATE BREWED: NOTES:

**BEER STATS** 

**EST. ORIGINAL GRAVITY** 

1.053

SRM: 4

ACTUAL O.G.

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