



# JUICY BRUT

Brut IPA



## JUICY BRUT IPA

### LME KIT

- 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

### HOPS

- 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

### OTHER ADDITIONS

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

#### 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



FITS OUR TAP HANDLE D1282 PERFECTLY



XKIT131

# 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.



## NEED HELP?

### SEARCH

JUICY BRUT IPA  
on [MoreBeer.com](https://morebeer.com)  
to see detailed brewing  
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](mailto:info@morebeer.com)

## BEER STATS

EST. ORIGINAL GRAVITY  
1.053

ACTUAL O.G.

SRM: 4

IBU'S: 37

EST. ABV %: 6.8

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!