



KING GHIDORAH

INDIA PALE ALE

CUT THIS OUT FOR
YOUR TAP HANDLE

KING GHIDORAH IPA

A Brewmaster Series Kit From E.J. Phair

LME KIT

- 10 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 1 lb White Wheat
- 4 oz Acidulated Malt

DME KIT

- 8 lbs Light Dry Extract

SPECIALTY MALTS:

- 1 lb White Wheat
- 4 oz Acidulated Malt

ALL-GRAIN KIT

- 6 lbs Rahr 2-Row
- 3 lbs Viking Xtra Pale
- 3 lbs Viking Pale

SPECIALTY MALTS:

- 1 lb White Wheat
- 4 oz Acidulated Malt

HOPS

- 0.25 oz Citra® – Boil last 15 min
- 1 oz Multihead – Add at end of boil in kettle during whirlpool
- 1 oz Multihead – Dry hops, added to fermenter before transferring wort from kettle
- 4 oz Multihead – Dry hops, added post fermentation 3 days before packaging
- 2 oz Idaho Gem™ – Dry hops, added post fermentation 3 days before packaging
- 1 oz Cashmere – Dry hops, added post fermentation 3 days before packaging

OTHER ADDITIONS

- Clarifier – Boil last 5 min

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

MoreBeer!

KING GHIDORAH

INDIA PALE ALE

FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT136

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RECIPE TIPS

For the all-grain version, the suggested mash temperature is 149°F. The first dry hop addition is added to the fermenter before transferring the wort from the boil kettle. Pitch yeast at 66°F and hold for 5 days, then allow temp to rise to 69°F. Add second dry hop addition 3 days before bottling or kegging.

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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KING GHIDORAH 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

BEER STATS

EST. ORIGINAL GRAVITY
1.061

ACTUAL O.G.

SRM: 4

IBU'S: 11

EST. ABV %: 6.6

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/calc

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