



AMERICAN IPA



CUT THIS OUT FOR
YOUR TAP HANDLE

AMERICAN IPA

LME KIT

- 9 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 1.5 lbs Crystal 15°L

DME KIT

- 7 lbs Light Dry Extract

SPECIALTY MALTS:

- 1.5 lbs Crystal 15°L

ALL-GRAIN KIT

- 12 lbs 2-Row

SPECIALTY MALTS:

- 1.5 lbs Crystal 15°L

HOPS

- 1.5 oz Magnum – Boil 60 min
- 2 oz Cascade – Boil last 10 min
- 2 oz Cascade – Boil last 1 min

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



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT160

AMERICAN IPA

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 153°F. We recommend a fermentation temperature in the 68–70°F range.

BREWING ALL-GRAIN?

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



NEED HELP?

SEARCH

AMERICAN IPA ALE KIT
on MoreBeer.com
to see detailed brewing
instructions & descriptions

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BREW DAY QUESTIONS?

Our friendly staff
are ready to help!

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

BEER STATS

EST. ORIGINAL GRAVITY
1.058–64

ACTUAL O.G.

SRM: 7–10

IBU'S: 81–86

EST. ABV %: 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

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

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