Flamingos & Fronds
India Pale Ale

SUGGESTED YEAST

White Labs: WLP001 California
Wyeast: 1056 American
GigaYeast: GY001 NorCal Ale #1
Omega: OYL004 West Coast Ale I
Imperial: A07 Flagship
CellarScience Dry: CALI

EXTRACT (KIT1640)

8 lbs Light DME

ALL-GRAIN (KIT1640)

13 lbs 2-Row Pale

HOPS

1 oz Mosaic® – Boil last 15 mins

1 oz Mosaic® – Whirlpool 30 min

2 oz Mosaic® – Dry hops, added on day 3 of fermentation

4 oz Mosaic® – Dry hops, added post fermentation 3 days before packaging

OTHER ADDITIONS

Clarifier – Boil last 5 min
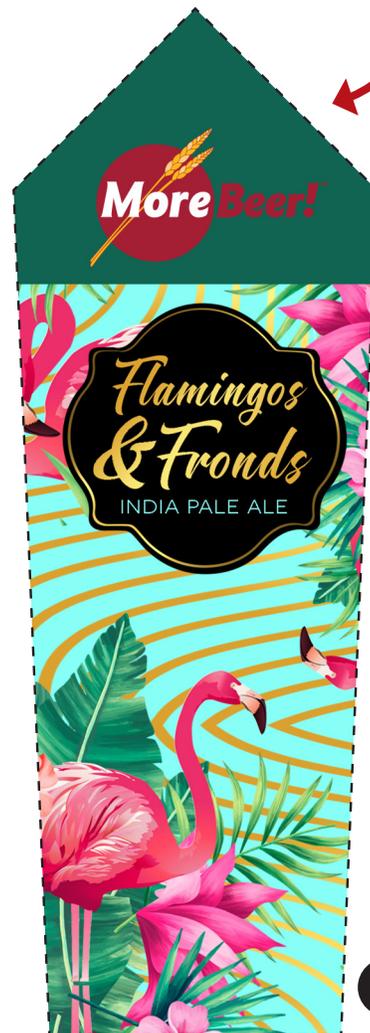
FITS OUR TAP HANDLE DI282 PERFECTLY

FLAMINGOS & FRONDS IPA

RECIPE TIPS

For the all-grain version we suggest a mash temperature of 149°F. The recommended fermentation temperature is 68°F. The first dry hop addition should be added 3 days after fermentation began. The second dry hop addition should be added after fermentation is complete, allow 3 days of contact time before packaging.

NEED HELP?

BEER STATS

EST. ORIGINAL GRAVITY
1.060–65

ACTUAL O.G.

SRM: 3 – 5

IBU'S: 30

EST. ABV %: 6.5

ACTUAL ABV %:

DATE BREWED:

NOTES:

SEARCH

FLAMINGOS & FRONDS INDIA PALE ALE on MoreBeer.com
to see detailed brewing instructions & descriptions

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&
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

NOTES

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/calc

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