



CUT THIS OUT FOR
YOUR TAP HANDLE

ENGLISH IPA

SUGGESTED YEAST

White Labs: WLP005 British

Wyeast: 1098 British

Imperial: A09 Pub

Omega: OYL006 British Ale I

CellarScience Dry: ENGLISH

Fermentis Dry: S-04 English

LME KIT

- 9 lbs Ultralight Liquid Extract
- 1 lbs Light Dry Extract

SPECIALTY MALTS:

- 1.5 lbs Crystal 15°L

DME KIT

- 8 lbs Light Dry Extract

SPECIALTY MALTS:

- 1.5 lbs Crystal 15°L

ALL-GRAIN KIT

- 13 lbs British Pale

SPECIALTY MALTS:

- 1.5 lbs Crystal 15°L

HOPS

- 1 oz Magnum – Boil 60 min
- 2 oz British Kent Goldings – Boil last 10 min
- 2 oz British Kent Goldings – Boil last 1 min

OTHER ADDITIONS

- Clarifier – Boil last 5 min
- 1 oz French Oak Chips – Add after 7 days of primary fermentation



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT165

ENGLISH 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. Add the 1 oz of French Oak Chips after 7 days of primary fermentation has passed.

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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ENGLISH IPA KIT
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
1.066-69

ACTUAL O.G.

SRM: 11

IBU'S: 54-56

EST. ABV %: 6.5

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

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