



A MoreBeer! BREWMASTER SERIES RECIPE KIT

 **cloudburst**  
BREWING

# FLASHING LIGHTS IPA

CUT THIS OUT FOR  
YOUR TAP HANDLE

## FLASHING LIGHTS IPA

A Brewmaster Series Kit From Cloudburst Brewing

### 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

### LME KIT

- 10 lbs Ultralight Liquid Extract

#### SPECIALTY MALTS:

- 8 oz Carapils
- 4 oz Carastan

### DME KIT

- 7.25 lbs Light Dry Extract

#### SPECIALTY MALTS:

- 8 oz Carapils
- 4 oz Carastan

### ALL-GRAIN KIT

- 13 lbs 2-Row

#### SPECIALTY MALTS:

- 8 oz Carapils
- 4 oz Carastan

### HOPS

- .25 oz Chinook - Boil 60 min
- .25 oz Citra® - Boil last 18 min
- 0.5 oz Cascade - Boil last 2 min
- 0.5 oz Citra® - Boil last 2 min
- 1 oz Mosaic® - Added during whirlpool, end of boil
- 1 oz Citra® - Added during whirlpool, end of boil
- 0.5 oz Cascade - Added during whirlpool, end of boil
- 3 oz Citra® - Dry hops, added post fermentation 4-6 days before packaging
- 2 oz Mosaic® - Dry hops, added post fermentation 4-6 days before packaging

### OTHER ADDITIONS

- Clarifier - Boil last 5 min

XKIT1700



FITS OUR TAP HANDLE D1282 PERFECTLY



# FLASHING LIGHTS IPA

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## RECIPE TIPS

Flashing Lights IPA from Cloudburst Brewing in Seattle is an aromatic and easy drinking beer. Owner and head brewer Steve Luke was kind enough to share his recipe so Flashing Lights could be enjoyed by homebrewers everywhere. Mash at 151°F. To brew it like the brewer would: ferment at 68°F, then raise to 70°F with 5 degrees Plato remaining (1.020). Dry hop warm post fermentation for 4–6 days.

## BREWING ALL-GRAIN?

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



## NEED HELP?

### SEARCH

FLASHING LIGHTS IPA  
BY CLOUDBURST  
on MoreBeer.com  
to see detailed brewing  
instructions & descriptions

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### BREW DAY QUESTIONS?

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are ready to help!

GIVE US A CALL

800-600-0033

OR EMAIL US 24/7

info@morebeer.com

## BEER STATS

EST. ORIGINAL GRAVITY

1.062–67

ACTUAL O.G.

SRM: 5

IBU'S: 57

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

## 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!