

HOLIDAY HOPS

India Pale Ale



CUT THIS OUT FOR
YOUR TAP HANDLE

HOLIDAY HOPS IPA

LME KIT

- 8 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 1.5 lbs Crystal 60°L
- 8 oz Carapils

DME KIT

- 7 lbs Light Dry Extract

SPECIALTY MALTS:

- 1.5 lbs Crystal 60°L
- 8 oz Carapils

ALL-GRAIN KIT

- 12 lbs 2-Row

SPECIALTY MALTS:

- 1.5 lbs Crystal 60°L
- 8 oz Carapils

HOPS

- 1 oz Chinook – Boil 90
- 1 oz Cascade – Boil last 30 min
- .5 oz Cascade – Whirlpool 30 min
- .5 oz Centennial – Whirlpool 30 min
- .5 oz Cascade – Dry hops added post fermentation 5 days before packaging
- .5 oz Centennial – Dry hops added post fermentation 5 days before packaging

OTHER ADDITIONS

- Clarifier – Boil last 5 min

SUGGESTED YEAST

White Labs: WLP001 California

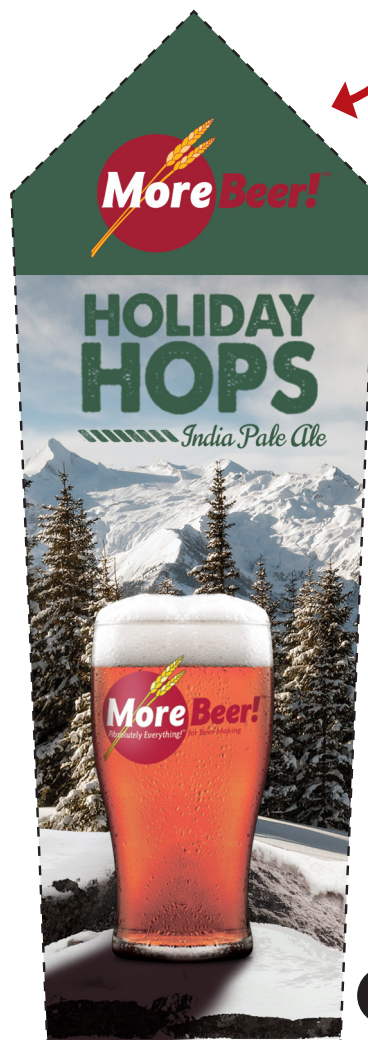
Wyeast: 1056 American

Imperial: A07 Flagship

Omega: West Coast Ale I

CellarScience Dry: CALI

Fermentis Dry: US-05 American



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT189

HOLIDAY HOPS IPA

RECIPE TIPS

Please note this recipe calls for a 90-minute boil. For the all-grain version, we suggest a mash temperature of 154°F. The recommended fermentation temperature is 68°F. The dry hop addition should be added after fermentation, allowing 5 days of contact time before packaging.

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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Holiday Hops 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

1.061–66

ACTUAL O.G.

SRM: 12

IBU'S: 64

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/calculator

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