



PINEAPPLE UGLY FISH IPA

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

- 11 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 8 oz Crystal 10°L
- 8 oz Carapils

DME KIT

- 9 lbs Light Dry Extract

SPECIALTY MALTS:

- 8 oz Crystal 10°L
- 8 oz Carapils

ALL-GRAIN KIT

- 13 lbs 2-Row

SPECIALTY MALTS:

- 8 oz Crystal 10°L
- 8 oz Carapils

HOPS

- 0.5 oz Warrior – Boil 60 min
- 1 oz Cascade – Boil last 20 min
- 2 oz Centennial – Boil last 20 min
- 1 oz Cascade – Boil last 5 min
- 1 oz Simcoe® – Boil last 5 min
- 1 oz Chinook – Boil last 1 min

- 1 oz Simcoe® – Boil last 1 min
- 1 oz Cascade – Dry hops, added post fermentation 3–5 days before packaging
- 1 oz Simcoe® – Dry hops, added post fermentation 3–5 days before packaging

OTHER ADDITIONS

- Clarifier – Boil last 5 min
- 0.5 oz Pineapple Flavoring – Add just before bottling or kegging



XKIT206

PINEAPPLE UGLY FISH IPA

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 149°F. We recommend a fermentation temperature in the 68–70°F range. Add dry hops 3–5 days before packaging. If bottling, add the fruit flavoring to the bottling bucket along with the priming solution. For kegging, add fruit flavoring directly to keg after transferring from fermenter.

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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PINEAPPLE UGLY FISH 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!

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

BEER STATS

EST. ORIGINAL GRAVITY
1.067–72

ACTUAL O.G.

SRM: 6–8

IBU'S: 62–69

EST. ABV %: 7

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/calc

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