

# I HEART 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



- 8 lbs Ultralight Liquid Extract
- 8 oz Light Dry Extract
- 4 oz Maltodextrin

#### **SPECIALTY MALTS:**

- 8 oz Crystal 10°L
- 8 oz Carapils

## **O** DME KIT

- 7 lbs Light Dry Extract
- 4 oz Maltodextrin

#### **SPECIALTY MALTS:**

- 8 oz Crystal 10°L
- 8 oz Carapils

# ALL-GRAIN KIT

- 10 lbs Pale Malt
- 2 lbs Vienna Malt

#### **SPECIALTY MALTS:**

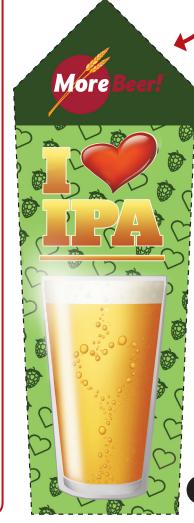
- 8 oz Crystal 10°L
- 8 oz Carapils

# **WHOPS**

- 1 oz Centennial Boil last 60 min
- 1 oz Centennial Boil last 30 min
- 1 oz Centennial Boil last 5 min
- 1 oz Centennial Boil last 1 min
- 1 oz Centennial Dry hops, added post fermentation 3-5 days before packaging

# OTHER ADDITIONS

• Clarifier - Boil last 5 min



FITS OUR TAP HANDLE DI282 PERFECTLY

**XKIT261** 

# I HEART IPA

### RECIPE TIPS

For the all-grain version, the suggested mash temperature is 148°F. We recommend a fermentation temperature in the 66-68°F range. Add dry hops 3-5 days before packaging.

### BREWING ALL-GRAIN?

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



# NOTES



MY RATING:

TASTING DATE:

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

# **NEED HELP?**

#### SEARCH

#### I HEART IPA KIT on MoreBeer.com

to see detailed brewing instructions & descriptions

### LEARN MORE

Over 250 Articles at morebeer.com/articles

Over 125 Videos at morebeer.com/videos

ACTUAL O.G.

1.058-62

**BEER STATS** 

**EST. ORIGINAL GRAVITY** 

SRM: 6

IBU'S: 47

**EST. ABV** %: 5.8

ACTUAL ABV %:

DATE BREWED:

NOTES:

### **BREW DAY OUESTIONS?**

Our friendly staff are ready to help!

**GIVE US A CALL** 800-600-0033 OR EMAIL US 24/7 info@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



MASH TEMP \_\_\_\_

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