

# 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



• 11 lbs Ultralight Liquid Extract

#### **SPECIALTY MALTS:**

- 8 oz Crystal 10°L
- 8 oz Carapils

## O 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

## **WHOPS**

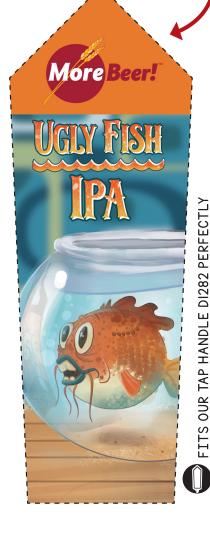
- 0.5 oz Warrior Boil 60 min
- 1 oz Cascade Boil last 20 min
- 2 oz Centennial Boil last 20 min
- 1 oz Cascade Boil last 5 min
- 1 oz Simcoe® Boil last 5 min
- 1 oz Chinook Boil last 1 min

- 1 oz Cascade Dry hops, added post fermentation 3-5 days before packaging
- fermentation 3-5 days before packaging

## • OTHER ADDITIONS

• Clarifier - Boil last 5 min

- 1 oz Simcoe® Boil last 1 min
- 1 oz Simcoe® Dry hops, added post



# 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°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

**UGLY FISH IPA KIT** on MoreBeer.com

to see detailed brewing instructions & descriptions

Over 250 Articles at

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**SRM**: 6-8

1.067 - 72

IBU'S: 62-69

ACTUAL O.G.

**BEER STATS** 

**EST. ORIGINAL GRAVITY** 

**EST. ABV** %: 7

**ACTUAL ABV** %:

DATE BREWED:

NOTES:

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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

# 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 \_\_\_\_

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