



OBSESSION IPA

Something To Obsess Over

CUT THIS OUT FOR
YOUR TAP HANDLE

OBSESSION IPA

LME KIT

- 6 lbs Ultralight Liquid Extract
- 8 oz Light Dry Extract

SPECIALTY MALTS:

- 1 lb White Wheat
- 8 oz Crystal 15L
- 4 oz Acidulated Malt

DME KIT

- 5.5 lbs Light Dry Extract

SPECIALTY MALTS:

- 1 lb White Wheat
- 8 oz Crystal 15L
- 4 oz Acidulated Malt

ALL-GRAIN KIT

- 8 lbs 2-Row

SPECIALTY MALTS:

- 1 lb White Wheat
- 8 oz Crystal 15L
- 4 oz Acidulated Malt

HOPS

- 0.5 oz Warrior® – Boil 60 min
- 1 oz Centennial – Boil last 10 min
- 2 oz Centennial – Boil last 5 min
- 2 oz Centennial – Add at flameout/0 minutes
- 1 oz Centennial – 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

- 8 oz Corn Sugar – Boil last 10 min
- 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



OBSESSION IPA

Something To Obsess Over



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT272

OBSESSION IPA

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 148°F. We recommend a fermentation temperature in the 67–68°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.



NEED HELP?

SEARCH

OBSESSION
IPA KIT
on [MoreBeer.com](https://morebeer.com)
to see detailed brewing
instructions & descriptions

LEARN MORE

Over 250 Articles at
morebeer.com/articles
&
Over 125 Videos at
morebeer.com/videos

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
1.048–52

ACTUAL O.G.

SRM: 5

IBU'S: 58–62

EST. ABV %: 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](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!