

# OBSESSION 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



- 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:**

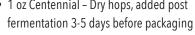
- 1 lb White Wheat
- 8 oz Crystal 15L
- 4 oz Acidulated Malt

## **SAOH**

- 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

### OTHER ADDITIONS

- 8 oz Corn Sugar Boil last 10 min
- Clarifier Boil last 5 min



• 1 oz Simcoe® – Dry hops, added post fermentation 3-5 days before packaging



FITS OUR TAP HANDLE DI282 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.



# NOTES



MY RATING:

TASTING DATE:

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

### **NEED HELP?**

#### SEARCH

**OBSESSION 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

### **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 (19)



STRIKE WATER TEMP

MASH TEMP \_\_\_\_

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

# **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: