



# SIMCOE® SMASH 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

- 10 lbs Ultralight Liquid Extract

## DME KIT

- 8.5 lbs Light Dry Extract

## ALL-GRAIN KIT

- 14 lbs California Select

## HOPS

- 1 oz Simcoe® – Boil 60 min
- 2 oz Simcoe® – Boil last 5 min
- 2 oz Simcoe® – Boil last 1 min
- 2 oz Simcoe® – Dry hops, added post fermentation 3–5 days before packaging

## OTHER ADDITIONS

- Clarifier – Boil last 5 min

XKIT274



FITS OUR TAP HANDLE D1282 PERFECTLY



# WEST COAST SMASH 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.



## NEED HELP?

### SEARCH

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

### LEARN MORE

Over 250 Articles at  
[morebeer.com/articles](https://morebeer.com/articles)  
&  
Over 125 Videos at  
[morebeer.com/videos](https://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](mailto:info@morebeer.com)

## NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: \_\_\_\_\_

## APPEARANCE

## AROMA

## TASTE

## OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://morebeer.com)

## BEER STATS

EST. ORIGINAL GRAVITY  
1.061–65

ACTUAL O.G.

SRM: 4–5

IBU'S: 58

EST. ABV %: 6.2

ACTUAL ABV %:

DATE BREWED:

NOTES:

## 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](https://morebeer.com/calc)

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