



IPA BKG

BOMB

CUT THIS OUT FOR
YOUR TAP HANDLE

IPA II “BKG BOMB”

SUGGESTED YEAST

White Labs: WLP002 English

Wyeast: 1968 London ESB

Imperial: A09 Pub

Omega: OYL006 British Ale I

CellarScience Dry: ENGLISH

Fermentis Dry: S-04 English

LME KIT

- 9 lbs Munich Liquid Extract
- 1 lbs Light Dry Extract
- 4 oz Maltodextrin

SPECIALTY MALTS:

- 1.5 lbs Crystal 15°L
- 8 oz Carapils

ALL-GRAIN KIT

- 10 lbs 2-Row
- 3 lbs 2-Row Pale

SPECIALTY MALTS:

- 1.5 lbs Crystal 15°L
- 8 oz Carapils

HOPS

- 2 oz Magnum – Boil 60 min
- 2 oz Kent Goldings – Boil last 5 min
- 2 oz Kent Goldings – Boil last 1 min

OTHER ADDITIONS

- Clarifier – Boil last 5 min

XKIT340



FITS OUR TAP HANDLE D1282 PERFECTLY



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RECIPE TIPS

German malt and English hops collide, and the result is an EXPLOSIVE IPA! Expect a very malt forward beer complimented by the subtle floral aromas of British Kent Goldings hops. For the all-grain version, we recommend a mash temperature of 151°F. The suggested fermentation temperature for this beer is 68°F.

BREWING ALL-GRAIN?

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



NEED HELP?

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IPA II KIT
on MoreBeer.com
to see detailed brewing
instructions & descriptions

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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

BEER STATS

EST. ORIGINAL GRAVITY
1.073-77

ACTUAL O.G.

SRM: 12

IBU'S: 86

EST. ABV %: 7.2

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

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

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