



RUSSIAN RIVER BREWING COMPANY



A **MoreBeer!** Brewmaster Series recipe kit

CUT THIS OUT FOR YOUR TAP HANDLE

BLIND PIG IPA

A Brewmaster Series Kit From Russian River

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

- 9 lbs Ultralight Liquid Extract
- 1 lb Bavarian Wheat Dry Extract

SPECIALTY MALTS:

- 8 oz Carapils
- 8 oz Crystal 40°L
- 8 oz White Wheat

DME KIT

- 7 lbs Light Dry Extract
- 1 lb Bavarian Wheat Dry Extract

SPECIALTY MALTS:

- 8 oz Carapils
- 8 oz Crystal 40°L
- 8 oz White Wheat

ALL-GRAIN KIT

- 13 lbs 2-Row

SPECIALTY MALTS:

- 8 oz Carapils
- 8 oz Crystal 40°L
- 8 oz White Wheat

HOPS

- 2 oz Magnum – Boil 60 min
- .5 oz Cascade – Boil last 30 min
- 1 oz Cascade – Boil last 15 min
- .5 oz Cascade – Dry hops, added post fermentation 3-7 days before packaging
- 1 oz Willamette – Dry hops, added post fermentation 3-7 days before packaging

OTHER ADDITIONS

- Clarifier – Boil last 5 min

XKIT770



FITS OUR TAP HANDLE D1282 PERFECTLY



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RECIPE TIPS

For the all-grain version, the suggested mash temperature is 151°F. We recommend a fermentation temperature in the 66-68°F range. Add the 1 oz of American Oak Chips after primary fermentation is complete, allow 7-10 days of contact time. Add the dry hops 3-7 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

BLIND PIG KIT
BY RUSSIAN RIVER
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
1.065-70

ACTUAL O.G.

SRM: 7

IBU'S: 60

EST. ABV %: 6.5

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

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!