



# Pliny the Elder

## RUSSIAN RIVER

BREWING COMPANY

A **MoreBeer!** BREWMASTER SERIES RECIPE KIT  
DIRECTLY FROM THE BREWERY!

CUT THIS OUT FOR  
YOUR TAP HANDLE

### RUSSIAN RIVER'S PLINY THE ELDER DOUBLE 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

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

#### SPECIALTY MALTS:

- 6 oz Crystal 40°L

#### DME KIT

- 7.5 lbs Light Dry Extract

#### SPECIALTY MALTS:

- 6 oz Crystal 40°L

#### ALL-GRAIN KIT

- 13 lbs 2-Row
- 1 lb Carapils

#### SPECIALTY MALTS:

- 6 oz Crystal 40°L

#### HOPS

- 2 oz Whole Cascade – (see recipe tips pg. 2)
- 2 oz Magnum – Boil 90 min
- 1 oz Simcoe® – Boil last 45 min
- 1 oz Columbus – Boil last 30 min
- 2 oz Centennial – Add at flameout/0 minutes
- 1 oz Simcoe® – Add at flameout/0 minutes
- 3 oz Columbus – Dry hops, added post fermentation 3–7 days before packaging
- 1 oz Centennial – Dry hops, added post fermentation 3–7 days before packaging
- 1 oz Simcoe® – Dry hops, added post fermentation 3–7 days before packaging

#### OTHER ADDITIONS

- 8 oz Maltodextrin (Extract Only) – Boil for 60 min
- 1 lb Corn Sugar – added in last 10 min of boil
- Clarifier – Boil last 5 min

XKIT774



# Russian River's PLINY THE ELDER DOUBLE IPA

## RECIPE TIPS

For the extract version, add the whole hops with your specialty grains and steep per the extract brewing instructions, then begin your 90-minute boil with the bittering hop addition. With 60 minutes remaining, turn off the heat, stir in your malt extract and maltodextrin, turn the heat back on, and proceed with the boil. For the all-grain version, add the whole hops directly to your mash tun. The suggested mash temp is 151°F. Add 1 lb of corn sugar for the last 10 minutes of the boil. We recommend a fermentation temperature in the 66–68°F range. Add dry hops after fermentation is complete, allow 3–7 days of contact time before packaging.

## BREWING ALL-GRAIN?

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



## NOTES



MY RATING:

1 2 3 4 5

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

## APPEARANCE

## AROMA

## TASTE

## OVERALL

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

## NEED HELP?

### SEARCH

PLINY THE ELDER 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)

## BEER STATS

EST. ORIGINAL GRAVITY  
1.070–74

ACTUAL O.G.

SRM: 10

IBU'S: 100

EST. ABV %: 8

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/calculator](https://morebeer.com/calculator)

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