



# HAVE A ROGUE XSPERIENCE

**IMPERIAL INDIA PALE ALE** 

A MoreBeer! Brewmaster Series recipe kit

CUT THIS OUT FOR YOUR TAP HANDLE

# I2PA IMPERIAL IPA

A Brewmaster Series Kit From Rogue Brewing

#### 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



• 12 lbs Ultralight Liquid Extract



• 10 lbs Light Dry Extract



• 17 lbs 2-Row

## **CAOH**

- 1 oz Magnum Boil 60 min
- 1 oz Cascade Boil last 30 min
- 1 oz Willamette Boil last 15 min
- 1 oz Amarillo® Dry hops, added post fermentation 3-7 days before packaging

## OTHER ADDITIONS

• Clarifier - Boil last 5 min









# I<sup>2</sup>PA IMPERIAL IPA

A Brewmaster Series Kit From Rogue Brewing

### RECIPE TIPS

For the all-grain version, the suggested mash temperature is 152°F. We recommend a fermentation temperature in the 66-68°F range. Add dry hops after primary 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:

5

TASTING DATE:

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

## **NEED HELP?**

#### SEARCH

I2PA KIT BY ROGUE BREWING

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



	JŲ		U	N	iner.	 1000	U	
TC	DD	CW	ΕN					

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 (\*)



MASH TEMP \_\_\_\_

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

## BEER STATS **EST. ORIGINAL GRAVITY** 1.076-80 ACTUAL O.G. **SRM: 11** IBU'S: 60 **EST. ABV** %: 7.6 ACTUAL ABV %:

DATE BREWED:

NOTES: