



*A Signature Series Kit By Carlos Musquez*



# M-80

## IPA



INFUSED with ORANGE

CUT THIS OUT FOR  
YOUR TAP HANDLE

## M-80 IPA

A Signature Series Kit By Carlos Musquez

### LME KIT

- 9 lbs Ultralight Liquid Extract

#### SPECIALTY MALTS:

- 1.5 lbs Crystal 15°L

### DME KIT

- 7 lbs Light Dry Extract

#### SPECIALTY MALTS:

- 1.5 lbs Crystal 15°L

### ALL-GRAIN KIT

- 12 lbs 2-Row

#### SPECIALTY MALTS:

- 1.5 lbs Crystal 15°L

### HOPS

- 2 oz Columbus – Boil 60 min
- 1 oz Simcoe® – Boil last 30 min
- 2 oz Columbus – Boil last 1 min
- 1 oz Simcoe – Boil last 1 min
- 2 oz Centennial – Dry hops, added post fermentation 3-7 days before packaging

### OTHER ADDITIONS

- Clarifier – Boil last 5 min

#### 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



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT880

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## RECIPE TIPS

For all-grain, the suggested mash temp is 152°F. We recommend a fermentation temp in the 66-68°F range. After 2 days of fermentation, zest and cut (3) medium sized Valencia oranges into 1/2" chunks and slightly mash them. Dunk the chunks in sanitizer then add to your fermenter, keeping as much of the rind out of the fermenter as possible. Add dry hops after primary fermentation, 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

M-80 IPA  
BY CARLOS MUSQUEZ  
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

## NOTES



MY RATING:

1 2 3 4 5

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

### APPEARANCE

### AROMA

### TASTE

### OVERALL

REVIEW THIS KIT ON MOREBEER.COM

## BEER STATS

EST. ORIGINAL GRAVITY  
1.059-64

ACTUAL O.G.

SRM: 7

IBU'S: 80

EST. ABV %: 6.5

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

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