

M-80 IPA

A Signature Series Kit By Carlos Musquez

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

ME 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:

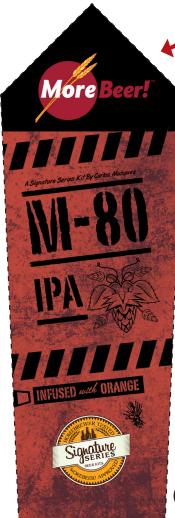
• 1.5 lbs Crystal 15°L

WHOPS

- 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



FITS OUR TAP HANDLE DI282 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.



NOTES

MY RATING:

5

TASTING DATE:

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

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

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!**

BEER STATS **EST. ORIGINAL GRAVITY** 1.059 - 64ACTUAL O.G. SRM: 7 IBU'S: 80 **EST. ABV** %: 6.5 **ACTUAL ABV** %: DATE BREWED: NOTES: