



CUT THIS OUT FOR
YOUR TAP HANDLE

TERPENE DREAM IPA

SUGGESTED YEAST

White Labs: WLP007 English Dry
Wyeast: 1098 British
Imperial: A01 House
Omega: OYL006 British Ale I
CellarScience Dry: ENGLISH

LME KIT

- 9 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 3 lbs Pale Ale

DME KIT

- 8 lbs Light Dry Extract

SPECIALTY MALTS:

- 3 lbs Pale Ale

ALL-GRAIN KIT

- 8 lbs 2-Row
- 8 lbs Pale Ale

HOPS

- 1 oz Nugget – Boil 90 min
- 1 oz Columbus – Boil last 10 min
- 1 oz Galena – Boil last 5 min
- 1 oz Amarillo® – Add at flameout/0 minutes
- 1 oz Simcoe® – Add at flameout/0 minutes
- 1 oz Cascade – Whirlpool 30 min
- 1 oz Citra® – Whirlpool 30 min
- 1 oz Motueka – Whirlpool 30 min
- 1 oz Nelson – Dry hops, added on day 3 of fermentation
- 1 oz Galaxy – Dry hops, added on day 3 of fermentation
- 1 oz Strata – Dry hops, added on day 3 of fermentation
- 1 oz Nelson – Dry hops, added post fermentation 3 days before packaging
- 1 oz Galaxy – Dry hops, added post fermentation 3 days before packaging
- 1 oz Strata – Dry hops, added post fermentation 3 days before packaging

OTHER ADDITIONS

- 1 lb Corn Sugar – Boil last 15 minutes
- Clarifier – Boil last 5 minutes

KIT0420



FITS OUR TAP HANDLE D1282 PERFECTLY



TERPENE DREAM IPA

RECIPE TIPS

Please note that this recipe calls for a 90-minute boil. For the all-grain version we suggest a mash temperature of 148°F. The recommended fermentation temperature is 68°F. The first dry hop addition should be added 3 days after fermentation began. The second dry hop addition should be added after fermentation, allowing 3 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.



NEED HELP?

SEARCH

TERPENE DREAM
IPA KIT
on [MoreBeer.com](https://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](https://morebeer.com)

BEER STATS

EST. ORIGINAL GRAVITY
1.078–83

ACTUAL O.G.

SRM: 5–6

IBU'S: 100

EST. ABV %: 9.0

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!