



Spring IPA 2023

940 S. Spruce St., Burlington WA, 98233 360-293-0424

American IPA

The third version in the IPA rotation. Lookout for some heavy peach aromas in a decidedly bitter West Coast IPA

OG=1.060, FG=1.016, ABV=5.8%, IBU=79

KIT INVENTORY

*Store liquid yeast and Hops in the refrigerator

Grain Bill:

11 lb. Great Western High Color Pale

1 lb. Briess Bonlander Munich

.75 lb. Briess Crystal 40

Hops:

1 oz. Warrior (60min)

1 oz. El Dorado (5min)

1 oz. Azacca (5min)

1 oz. Citra (5min)

1 oz. Cryo Pop (Dry Hop)

Yeast:

1st choice Wyeast- 1098 American Ale II (64-72°F)

Bottling Primer:

5 oz. Priming Sugar (Corn Sugar)

BREW DAY

Mash 153°F (67°C) for 60 min.

Sparge to achieve 6.5

Boil for 1 hour.

5.5 ending kettle volume

Ferment at 60-72°F (15-22°C)

TIPS & TRICKS

We recommend boiling your hops in a hop bag (muslin sock) or straining them out before primary fermentation.

Adding Irish moss or Whirlfloc to your boil for the last 15 min. is a nice touch for better clarity, but not essential. (Not included in kit)

Dry Hopping: Transfer (rack) the beer by siphoning to a 5-gallon secondary fermenter. At this point add the Cascade Cryo Hop to the fermenter (Dry Hop). Allow your beer to finish fermenting and absorb the fresh dry hop aroma.

Approx. 1 to 2 weeks.

Notes:

Brew Date	
Strike Water Volume/Temp	
Dough in Time	
Mash out Time	
Sparge Water Volume	
Pre-Boil Gravity	
Boil Start Time	
Hop Addition 1 Added @	
Hop Addition 2 Added @	
Hop Addition 3 Added @	
Hop Addition 4 Added @	
Boil End Time	
Original Gravity	
Secondary Date	
Dry Hop Date	
Final Gravity	
Date	
Packaging Date	