**American IPA**

**KIT INVENTORY**

**FERMENTABLES**
- 6.6 lbs. Light Liquid Malt Extract
- 1.0 lbs. Light Dry Malt Extract

**SPECIALITY GRAINS**
- 1.0 lbs. Caramel 20L

**YEAST**
- Dry option: US-05 (59-71°F)
- Liquid options: WLP001 California Ale (68-73°F) OR Wyeast 1056 American Ale (60-72°F)

**OTHER**
- 5 oz. Priming Sugar
- Muslin Bag

**HOPS + SCHEDULE**
- 1 oz. Centennial (boil 60 min)
- 1 oz. Cascade (boil 15 min)
- 1 oz. Centennial (boil 5 min)
- 1 oz. Cascade (dry hop)

**BREWING STEPS**

**BREW DATE:**
- Collect and begin heating 2.5 gallons of water.
- Pour crushed grain into supplied mesh bag and tie the open end in a knot.
- Steep grains for 20 minutes or until water reaches 170°F. Remove bag and discard.
- Bring water to a boil.
- Once you have reached a boil, remove the kettle from the burner and stir in malt extracts. The mixture is now called wort, the brewer’s term for unfermented beer.
- Return wort to heat and bring to a boil.
- As soon as you reach a boil, set a timer for 60 minutes and begin adding hops according to the hop schedule on the left.

**DRY HOP ADDITION FOR AROMA**

**DRY HOP DATE:**
- Approximately 4 days before bottling (10 days after brew day), remove your airlock and stopper/lid then place them into sanitized water. Use sanitized scissors to open your last 1 oz of Cascade hops and add the hops directly into your carboy. Replace your lid/stopper and airlock. Store the beer in a cool, dark place until bottling day.

**2 WEEKS LATER AFTER BREW DAY**

**BOTTLING DATE:**
- Sanitize siphoning and bottling equipment. This includes all bottles, caps, tubing, etc.
- Mix 5 oz. Priming Sugar with 16 oz. water and bring solution to boil, cool and add to your bottling bucket.
- Siphon beer into your bottling bucket and mix with the priming sugar solution. Gently stir but do not splash. At this point any extra oxygen can cause off flavors to develop.
- Fill and cap bottles.
- Store bottles at room temperature for 2 weeks. After 2 weeks the bottles can be stored cold. Pour chilled beer into a clean glass and enjoy!

**NOTES:**
- Move the fermenter to a cool, dark spot. The optimal temperature for this beer is 59-71°F.
- Fermentation should begin within 48 hours and last for up to 2 weeks. During fermentation, a layer of foam will develop on the surface of the beer and you will see bubbles escape through the airlock.

**ITEMS NEEDED**
- 5 Gallon Homebrewing Equipment Kit + Sanitizer
- 3.5+ Gallon Boil Kettle + Spoon
- Thermometer
- Approximately two cases of either 12 oz. or 22 oz. pry-off style beer bottles + Caps

**BREWING INFO**

**EXPECTED O.G.:** 1.056
**ACTUAL O.G.:**

**EXPECTED F.G.:** 1.010
**ACTUAL F.G.:**