

TrueBrew™



WEST COAST IPA

Ingredient Kit

OG: 1.062

Ready: 2-4 weeks

India Pale Ales, or IPA's for short, have an inherent history for seafaring travel. Brewed on the stronger side and dosed with healthy amounts of hops, this beer was designed to withstand long voyages. As the English Pale Ale evolved to IPA en route to India, the IPA continues to jump around the globe and evolves per the beer's travels and destinations.

Brew Date : _____
Final Gravity : _____
Bottling Date : _____
Fermentation Temperature : _____
Notes: _____

The journey for this IPA is all red, white and blue. It's all about the hops for this American-style IPA. Amply bitter with the use of some classic west coast hops, our American IPA is clean, bright and refreshing. Raise a pint and toast it's evolution!

INVENTORY

Specialty Grain Blend:

- 1 lb Crisp Crystal 45L (Step 2)
- Mesh steeping bag (Step 2)

Malts:

- 2 x 3.3 lb cans Light Liquid Malt Extract (Step 3)
- 1 x 1 lb bag Light Dry Malt Extract (Step 3)

Yeast:

- 11.5 g Fermentis SafAle US-05 Ale Yeast (Step 10)



Hops & Flavorings:

- 1 oz Summit Hop Pellets (Step 4)
- 1 oz Chinook Hop Pellets (Step 5)
- 1 oz Cascade Hop Pellets (Step 6)
- 1 oz Cascade Hop Pellets (Step 7)

Other:

- 5 oz Priming Sugar (Step 13)
- Instructions



LET'S BREW SOME BEER!

PREPARATION:

Before brew day, make sure you have the following:

- A homebrewing equipment kit for brewing 5 gallon batches - for sanitizing, fermenting, and bottling
- A brew pot of at least 3.5 gallons capacity – for boiling malt & hops with water
- Access to running water and a burner or stove – for Brew Day
- A quiet, dark spot to keep the fermentor – for Fermentation
- Approx. two cases of empty pry-off beer bottles - for Bottling Day

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BREW DAY

BREWING

1. Fill your brew pot with approximately 2.5 gallons of water, and begin heating it.



2. Pour the **Specialty Grain Blend** into the open end of the **mesh steeping bag**, then tie a knot in the open end. Steep the bag of specialty grain in the water as it heats, for approximately 15-20 minutes, then remove and discard the grain and bag.



3. Pour **2 cans of Light liquid malt extract** and **1 bag of Light dry malt extract** into the warm water in the brew pot and stir until dissolved.



4. Bring the malt-water mixture to a boil, and add 1 oz Summit hops. Set a timer for 30 minutes.



5. When 30 minutes is up, add 1 oz of **Chinook hops** to the brew pot and reset the timer for 15 minutes.



6. When 15 minutes is up, add 1 oz **Cascade hops** to the brew pot and reset the timer for 15 minutes.

7. After 15 minutes is up, add 1 oz **Cascade hops** and turn off the heat – the boil is now finished.

COOLING

8. Cool the malt-hop-water mixture (called “wort”) with a wort chiller (if you have one) or by putting the covered brew pot in an ice bath until no longer warm to the touch.

9. Pour the cooled wort into a sanitized fermentor and add water to bring the volume up to 5 gallons.

FERMENTATION



10. Carefully cut open the pack of **Fermentis SafAle US-05 Ale yeast**, sprinkle the yeast over the surface of the wort, then seal the fermentor and move to a quiet, dark location that is approximately 70°F.

11. The yeast will convert malt sugars to alcohol and CO2 gas – this will usually start within 24-48 hours of brew day and finish in about 7-10 days.

BOTTLING DAY

12. When fermentation is complete, sanitize your homebrew kit’s siphoning and bottling equipment, as well as approximately 2 cases of pry-off bottles and enough bottle caps to cap them.



13. Prepare a priming solution by mixing 5 oz **priming sugar** with 1 pint of boiling water.

14. Mix the priming solution with the fermented beer.

15. Fill the bottles with primed beer and cap.

16. Store the bottles in a dark place at 70°F for 10-14 days to carbonate.

17. Chill the bottles and enjoy your homemade hand-crafted West Coast IPA!



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