

## NORCAL DOUBLE IPA

**Boil Time:** 60 minutes  
**ABV:** 8.1%  
**OG:** 1.077  
**FG:** 1.016  
**IBU's:** 100+  
**SRM:** 7  
**COLOR:** Deep Gold  
**TEMP:** 59-72°F (15-22°C)  
**READY:** 3-5 Weeks

**Brew Date:** \_\_\_\_/\_\_\_\_/\_\_\_\_

**Original Gravity:** 1.0\_\_\_\_

**Final Gravity:** 1.0\_\_\_\_

**Fermentation Temp:** \_\_\_\_\_

**Notes:** \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

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This double-dry-hopped Northern California style Double IPA is off the IBU charts. Bold and hoppy, the monster hop bill provides an intense combination of citrus, pine, and tropical fruits, with a touch of English crystal malt added to help cut the bitterness.

Best served in a stemmed tulip glass at about 45°F (7°C), this beer pairs well with smoked brisket, enchiladas, southwest chicken salad, and strong cheeses such as Blue Cheese or Aged White Cheddar.

## YOUR KIT SHOULD INCLUDE:

### Specialty Grains:

- 1/2 lb Simpsons Crystal Light
- Mesh Steeping Bag

### Malt Extract:

- 9.9 lb Briess Golden Light LME

### Yeast:

- 2x Lallemand BRY-97

### Other:

- 1lb Corn Sugar (Dextrose)
- 5 oz Priming Sugar
- Instructions



### Hops:

60 minutes: 2 oz Summit™ Hop Pellets

30 minutes: 1 oz CTZ Hop Pellets

10 minutes: 1 oz Summit™ Hop Pellets

1 minute: 1 oz Amarillo® Hop Pellets

1 oz Centennial Hop Pellets

1 oz Mosaic® Hop Pellets

Dry Hops: 2 oz Amarillo® Hop Pellets

1 oz Centennial Hop Pellets

1 oz CTZ Hop Pellets

1 oz Mosaic® Hop Pellets



## LET'S BREW SOME BEER!

### PREPARATION:

**Before you brew, make sure that you have the following:**

- A homebrewing equipment kit suitable for brewing 5 gallon batches of beer
- Homebrew specific cleanser and sanitizer
- A brewing kettle with at least a 16 quart (4 gallon) capacity
- Access to clean running water
- A stove or burner
- A dark, temperature stable place to keep the fermenter

**You may also need:**

- A wort chiller
- A dial or digital thermometer capable of measuring of 32-212°F (0-100°C)
- Approximately two cases of empty brown pop-top bottles
- Bottle caps and capper

## BREW DAY

### BREWING:

1. Add between 2.5 gallons (9.5 liters) and 5 gallons (19 liters) of cool water to your brew kettle, making sure that at least 1 gallon (4 liters) of space remains within the kettle, and begin heating the water.
2. In a large saucepan or pot, add 2 Cups (16 oz/1 Pint/500ml) of cold water per ¼ lb. of specialty grain. On your stovetop, bring the water to 175°F (80°C), or just steaming hot if you do not have a thermometer. Turn off the burner.
3. Pour your specialty grains into the strainer bag and tie it off. Place the bag in the water, making sure that the grain is completely saturated. Cover the pot and steep the specialty grain for 20 minutes, stirring occasionally.
4. Remove the strainer bag from the pot, then dunk the bag in your boiling kettle a few times to rinse it and allow it to drain. Do not squeeze. Discard the grain and bag when done.
5. Add the liquid from your saucepan or pot to the water in your brew kettle.
6. Once your brew kettle has reached a boil, turn off the heat, and allow the bottom to cool for a minute.
7. Slowly stir the Corn Sugar and only one 3.3 lb jar of Liquid Malt Extract into the kettle. All malt should be dissolved completely before turning the heat back on, otherwise it may scorch.
8. Bring your kettle to a rolling boil, set a timer for 60 minutes, and add 2 oz of Summit™ hop pellets.
9. When 30 minutes remain, add 1 oz of CTZ hop pellets.
10. When 15 minutes remain, add 1 oz of Summit™ hop pellets.
11. When 1 minute remains, add 1 oz each of Amarillo®, Centennial, and Summit™ hops pellets. Boil for 1 minute.
12. Turn off your burner, and allow a minute for the bottom to cool. Slowly stir in the two remaining jars of Liquid Malt Extract. Wait 5 minutes, then stir again to ensure that all extract has been dissolved. Proceed with cooling steps.

### COOLING:

11. Cool your wort with a wort chiller (if you have one) or by placing your covered brew pot in an ice bath until the outside of your kettle is no longer warm to the touch.
12. Pour the cooled wort into a sanitized fermenter and add cool water to bring the volume up to just over 5 gallons.

### FERMENTATION:

13. Take a sample and use your hydrometer to take an Original Gravity reading, mark this reading in your notes.
14. Carefully cut open your sachets of yeast, sprinkle them over your wort, and seal your fermenter. Do not stir.
15. Place your fermentation vessel in a cool, dark place that will maintain a temperature of 59-72°F (15-22°C).
16. You should see signs of fermentation activity within 12 to 48 hours. Allow your beer to ferment for 3 days, then add 1 oz each of Amarillo® and Mosaic® hop pellets. Proceed to the next step after 4 more days of fermentation.
17. After 7 days total of fermentation, place 1 oz each of Amarillo®, Centennial, and CTZ hop pellets into your sanitized secondary fermenter. Transfer your beer into the secondary fermenter, and check Final Gravity after 10-14 days of secondary fermentation.

## BOTTLING DAY

18. When you have verified that fermentation is complete, sanitize your bottles, siphoning, and bottling equipment.
19. Prepare your priming solution by dissolving the 5 oz of priming sugar into 2 cups (1 pint) of boiling water.
20. Pour your priming solution onto the bottom of your bottling bucket, then transfer your beer into your bottling bucket.
21. Fill bottles with beer until your bottling bucket is empty, capping bottles as you go.
22. Store the bottles in a dark place at room temperature for 14 days to allow them to carbonate.
23. Chill your bottles in the fridge for a few hours before serving by pouring your beer into a glass.
24. If your beer seems under-carbonated, allow it to remain at room temperature for another week.

