

COLD IPA

Boil Time: 30 minutes

ABV: 6.4%

OG: 1.064

FG: 1.012

IBU's: 63

SRM: 3

COLOR: Straw

TEMP: 64-68°F (18-20°C)

READY: 2-4 Weeks

Brew Date: ____/____/____

Original Gravity: 1.0____

Final Gravity: 1.0____

Fermentation Temp: _____

Notes: _____

This refreshing new take on a classic style is crisp and light bodied, with the clean fermentation profile of Mangrove Jack's Californian Lager Yeast allowing the citrus, pine, tropical, floral, and fruity notes provided by a healthy dose of hops to shine through.

Best served in a pilsner glass at around 40°F (4°C), this beer pairs well with vegetarian dishes, buffalo cauliflower, tacos, quinoa salad, and pepperjack or smoked gouda.

YOUR KIT SHOULD INCLUDE:

Malt Extract:

- 2 x 3.3 lb jars Liquid Malt Extract
- 2 x 1 lb bags Rice Syrup Solids
- 1 x 1 lb bags Dry Malt Extract



Yeast:

- Mangrove Jack's M54 Californian Lager



Hops:

- 30 minutes: 1 oz Summit™ Hop Pellets
- 10 minutes: 1 oz Centennial Hop Pellets
- 1 oz Mosaic® Hop Pellets
- 1 minute: 1 oz Centennial Hop Pellets
- 1 oz Mosaic® Hop Pellets
- Dry Hops: 1 oz Centennial Hop Pellets
- 1 oz Mosaic® Hop Pellets
- 1 oz Amarillo® Hop Pellets



Other:

- 5 oz Priming Sugar
- Instructions



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. Once your brew kettle has reached a boil, turn off the heat, and allow the bottom to cool for a minute.
3. Slowly stir the two bags of Rice Syrup Solids and bag of Dry Malt Extract into the kettle, making sure they are completely dissolved before turning the heat back on, otherwise they may scorch. Turn the heat back on, and bring your kettle to a rolling boil.
4. Set a timer for 30 minutes, and add 1 oz of Summit™ hop pellets to your brew kettle.
5. When 10 minutes remain, add 1 oz each of Centennial and Mosaic® Hop Pellets.
6. When 1 minute remains, add 1 oz each of Centennial and Mosaic® Hop Pellets, boil for 1 minute, then turn off the burner.
7. Allow a minute for the bottom to cool, then slowly stir in the two 3.3 lb jars of Liquid Malt Extract. Wait 5 minutes, then stir again to ensure that the malt has completely dissolved. Proceed with cooling and fermentation steps.



COOLING:

7. 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.
8. Pour the cooled wort into a sanitized fermenter and add cool water to bring the volume up to just over 5 gallons.

FERMENTATION:

9. Take a sample and use your hydrometer to take an Original Gravity reading, mark this reading in your notes.
10. Carefully cut open your sachet of yeast, sprinkle it over your wort, and seal your fermentation vessel. Do not stir.
11. Place your fermentation vessel in a cool, dark place that will maintain a temperature of 64-68°F (18-20°C).
12. You should see signs of fermentation activity within 12 to 48 hours. Allow your beer to ferment for 7 days.
13. After 7 days, place 1 oz each of Amarillo®, Centennial, and Mosaic® hop pellets into your sanitized secondary fermenter, then transfer your beer into your secondary fermenter. Wait 7 more days before checking your Final Gravity.



BOTTLING DAY

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

