



AMERICAN IPA | 20 LITER

IPA - LIQUID YEAST



Citrus, pine and tropical fruit aroma and taste. Hints of caramel and maltyness. High bitterness at the end, exactly as a classic American IPA should be.

KIT CONTENT

MALT:

5.00 kg Pale Ale Malt
0.20 kg Caramel Munich Malt 60L

HOPS:

20 g Columbus
20 g Simcoe
50 g Mosaic
20 g Simcoe
50 g Mosaic

YEAST:

1 California Ale WLP001 | White Labs

EXPECTED OG: 1.054

EXPECTED FG: 1.011

EXPECTED ABV: 5.6%

BEER XML: Available for download at maltmagnus.se. Can be used in apps like Brewfather.

FERMENTATION TEMPERATURE: 20°C

IF YOU HAVE BREWED BEFORE:

This is basic step-by-step instructions mainly for beginners. If you have brewed before, just use your brewing equipment as usual. You will find mash temperatures and hop additions steps in these instructions.

YOU NEED:

- Cleaner and sanitizer
- Kettle or brewing equipment to boil 25-29 liters of wort.
- Kettle for heating sparge water.
- All Grain brewing equipment.
- Fermentation equipment.
- Bottling or kegging equipment.

Equipment and ingredients can be found at www.maltmagnus.se

BREW DAY

1. Start with making sure everything in the kit is included.
2. Read through the instructions!
3. Wash and clean the brewing equipment. Do not use the same equipment used while cooking or washing up.
4. Sterilize the equipment that will be in contact with the wort after chilling. Follow the dosage instructions on your sanitizer. Your beer can get infected if this step is not done correct.

STEP 1

1. Fill up with water to the false bottom if you have one before measuring 3 liters per 1 kg malt.
2. Heat 3 liters of water per 1 kg malt to +67°C.

STEP 2

MASH IN - Add the crushed malt while stirring to avoid lumps. Mash for 60 minutes.

STEP 3

MASH OUT - Rise the temperature while stirring to +76°C for about 10 minutes.

STEP 4

SPARGE - Prepare water in your hot liquor tank / kettle to a temperature of +80°C.

Rinse the malt gently with the hot water until you reach a total volume of 23-25 liters in your boil kettle.

STEP 5

BOIL - Start heating until you reach a boil.

The hops shall boil for 60 minutes. Do not use lid!

Open the bag labeled **20 g Columbus**. Pour the content into the kettle. Boil for 30 minutes.

Open the bag labeled **20 g Simcoe**. Pour the content into the kettle. Boil for 30 minutes.

Turn off the heat / flame out!

Open the bag labeled **20 g Simcoe** and **50 g Mosaic**. Pour the content into the kettle. Stir for a few minutes.

STEP 6

COOLING – Cool the wort as rapidly as possible to around +20°C. Use spiral cooler or other cooling equipment. If you do not have any, put the fermentation bucket in a cool water bath.

NOTE! Do not use any un-sanitized equipment or hands in the wort at this point!

Take a sample and measure the Oeschle value with a hydrometer and write down the result. This is the OG value.

STEP 7

FERMENTATION AND DRY HOPPING – Open up the yeast package with a sterilized scissors and pour it into the cooled wort.

Fill the airlock and put it into the lid of the fermentation bucket.

Place the bucket on a spot keeping a temperature of +20°C.

After 7 days open the bag labeled **50 g Mosaic** and pour the hops into the fermenter. Leave for 4 days.

When the fermentation is done take a wort sample and measure it with your hydrometer. This is the FG.

Calculation ABV: $(OG-FG) \times 131,25 = ABV$

BOTTLING

BOTTLING YOUR BEER:

1. Wash and sanitize the bottles. Put the caps in a bowl with sanitizer.
2. We recommend **Carbonation Drops**. Follow the dosage instructions on the package. You can also use regular table sugar: 2-3 grams per 33 cl bottle.
3. Fill the bottles with beer and leave a airpocket at the top. Cap it and place it in room temperature for at least one week. Open a bottle and test the carbonation levels. If you think its enough, chill for a week or two. Enjoy!