



# PINEAPPLE WITHOUT PINEAPPLE | 20 LITER

IPA



A double dry-hopped IPA with pronounced pineapple aroma and taste. White Sorghum Syrup makes this IPA even more fruity.

## KIT CONTENT:

### MALT:

3.0 kg Pilsner Malt | Svensk  
0.4 kg Flaked Torrefied Oats  
0.3 kg Torrefied Wheat

### EXTRACT:

1 burk White Sorghum Syrup

### HOPS:

30 g Azacca  
30 g Citra  
30 g Citra  
30 g Ekuanot  
30 g Ekuanot  
30 g Ekuanot  
30 g Mosaic  
30 g Mosaic

### YEAST:

2 pcs Hophead M66 | Mangrove Jack's

**EXPECTED OG:** 1.064

**EXPECTED FG:** 1.016

**EXPECTED ABV:** 6.3%

**FERMENTATION TEMP:** 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](http://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 +78°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. Do not use lid!

Boil 30 minutes. Add the whole can of **White Sorghum Syrup**. Stir until dissolved.

Boil 30 minutes. Turn of the heat / flame out!

Open the bag labeled **30 g Azacca, 30 g Citra, 30 g Ekuantot** and **30 g Mosaic**. Pour the content into the kettle. Stir and let sit for 20 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 & 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 dark spot keeping a temperature of +20°C.

After 2 days open the bags labeled **30 g Citra** and **30 g Ekuantot**. Pour the content into the fermenter. Leave for 5 days.

Open the bags labeled **30 g Ekuantot** and **30 g Mosaic**. Pour the content into the fermenter. Leave for 5 more 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!