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**Extract** – See Reverse for All-Grain Recipe

# American IPA

KIT: 160

**Extract**

Brew Name: \_\_\_\_\_

Brew Date: \_\_\_\_\_

## **Malt Extracts / Additions:**

Turn burner off before adding. Boil for 60 minutes.

**9 lbs Ultralight Malt Extract**

## **Steeping Grain:**

Use a grain bag. Add to water immediately. Remove steeping grain at 170F

**1.5 lbs Crystal 15L**

## **Hops:**

**1.5 oz Magnum**

**2 oz Cascade**

**2 oz Cascade**

- Bittering Hops boiled for 60 minutes
- Flavoring Hops boiled the last 10 minutes
- Aroma Hops are boiled the last 1 minute

## **Wort Clarifying Treatment:**

Clarifier – Whirlfloc (Use ½ - 1 Tablet) - Add last 5 minutes of the boil

## **Priming Sugar added at Bottling:**

4 oz Corn Sugar – Boil with 2 cups of water for 5 minutes

## **Specific Recipe Information:**

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|--|
|  |
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### **Estimated MoreBeer! Ranges**

**Estimated original gravity (OG): 1.058-62**

**Estimated SRM: 10**

**Estimated IBU's: 82-86**

**Estimated alcohol ABV %: 6**

**Suggested fermentation temperature: 68**

### **Brew Day Results**

# Of Gallons in Fermenter: \_\_\_\_\_Yeast: \_\_\_\_\_

Original Gravity (OG): \_\_\_\_\_Yeast Strain #: \_\_\_\_\_

Temperature of wort at pitching yeast: \_\_\_\_\_

Lag time from onset of fermentation: \_\_\_\_\_

Actual Fermentation Temperature: \_\_\_\_\_

# Of Days in Primary Fermenter: \_\_\_\_\_

Your Final Gravity (FG): \_\_\_\_\_

**(Original Gravity - Final Gravity) \* 131 = ABV%**

**(                      -                      ) \* 131 =                      % ABV**



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All-Grain – See Reverse for Extract Recipe

# American IPA

KIT:460

All Grain

Brew Name: \_\_\_\_\_

Brew Date: \_\_\_\_\_

## Grain:

**12 lbs 2-Row**  
**1.5 lbs Crystal 15L**

**Recipe based on: 70% Mash Efficiency**

Strike Water Temperature: \_\_\_\_\_ F

Mash Temperature: \_\_\_\_\_ F Time: \_\_\_\_\_

Sparge Water Temperature: \_\_\_\_\_ F Time: \_\_\_\_\_

## Hops:

**1.5 oz Magnum**  
**2 oz Cascade**  
**2 oz Cascade**

- Bittering Hops boiled for 60 minutes
- Flavoring Hops boiled the last 10 minutes
- Aroma Hops are boiled the last 1 minute

## Wort Clarifying Treatment:

Clarifier – Whirlfloc (1/2 - 1 Tablet) - Add last 5 minutes of the boil

## Priming Sugar added at Bottling:

4 oz Corn Sugar – Boil with 2 cups of water for 5 minutes

## Specific Recipe Information:

### Estimated MoreBeer! Ranges

**Estimated original gravity (OG): 1.060-64**

**Estimated SRM: 7**

**Estimated IBU's: 81-85**

**Estimated alcohol ABV %: 6**

**Suggested fermentation temperature: 68**

### Brew Day Results

# Of Gallons in Fermenter: \_\_\_\_\_ Yeast: \_\_\_\_\_

Original Gravity (OG): \_\_\_\_\_ Yeast Strain #: \_\_\_\_\_

Temperature of wort at pitching yeast: \_\_\_\_\_

Lag time from onset of fermentation: \_\_\_\_\_

Actual Fermentation Temperature: \_\_\_\_\_

# Of Days in Primary Fermenter: \_\_\_\_\_

Your Final Gravity (FG): \_\_\_\_\_

**(Original Gravity - Final Gravity) \* 131 = ABV%**

**( \_\_\_\_\_ - \_\_\_\_\_ ) \* 131 = \_\_\_\_\_ % ABV**