



CUT THIS OUT FOR YOUR TAP HANDLE

SIMCOE® SMASH IPA

SUGGESTED YEAST
White Labs: WLP001 California
Wyeast: 1056 American
Imperial: A07 Flagship
Omega: West Coast Ale I
CellarScience Dry: CALI
Fermentis Dry: US-05 American

LME KIT

- 10 lbs Ultralight Liquid Extract

DME KIT

- 8.5 lbs Light Dry Extract

ALL-GRAIN KIT

- 14 lbs 2-Row

HOPS

- 1 oz Simcoe® - Boil 60 min
- 2 oz Simcoe® - Boil last 5 min
- 2 oz Simcoe® - Boil last 1 min
- 2 oz Simcoe® - Dry hops, added post fermentation 3-5 days before packaging

OTHER ADDITIONS

- Clarifier - Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT274

WEST COAST SMASH IPA

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 148°F. We recommend a fermentation temperature in the 66-68°F range. Add dry hops 3-5 days before packaging.

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



NEED HELP?

SEARCH

SIMCOE® SMASH IPA KIT on MoreBeer.com to see detailed brewing instructions & descriptions

LEARN MORE

Over 250 Articles at morebeer.com/articles & Over 125 Videos at morebeer.com/videos

BREW DAY QUESTIONS?

Our friendly staff are ready to help!

GIVE US A CALL
800-600-0033
OR EMAIL US 24/7
info@morebeer.com

BEER STATS

EST. ORIGINAL GRAVITY
1.061-65

ACTUAL O.G.

SRM: 4-5

IBU'S: 58

EST. ABV %: 6.2

ACTUAL ABV %:

DATE BREWED:

NOTES:

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: _____

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

RECORD KEEPING



DATE BREWED _____

GALLONS IN FERMENTER _____

ORIGINAL GRAVITY _____

TEMP OF WORT AT PITCH _____

LAG TIME _____

FERMENTATION TEMP _____

DAYS IN FERMENTER _____

FINAL GRAVITY _____

YEAST STRAIN _____

FOR ALL GRAIN BREWERS



STRIKE WATER TEMP _____

MASH TEMP _____

BREWING CALCULATORS

morebeer.com/calc

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!