

Brewer's Best[®] American IPA

INDIA PALE ALE
BREW-IN-A-BAG

A genuine American IPA, this all-grain recipe is a combination of the freshest American malt and hops. 2-row Brewers Malt, Victory and Caramel Malt unite through the mashing process to create a malty sweet and lightly toasted finish with medium body. A blend of citrusy and piney hops constructs high bitterness and bursting flavor while a dry-hopping addition lends all the aroma you could ask for.

IBUs: 58 - 63	OG: 1.059 - 1.065	FG: 1.010 - 1.016
ABV: 6.5% - 7.0%	Difficulty: Intermediate	Color: Deep Gold

Contents

- Milled Grains
 - Brewing Procedures
 - Priming Sugar
 - Bottle Caps
 - Yeast Sachet
- Hops may vary due to availability.

Ingredients

- GRAINS**
- 11 lbs. Pale Malt
 - 1.5 lbs. Caramel 40L
 - 8 oz. Carapils
 - 8 oz. Victory
 - 1 tsp. PH Stabilizer
- HOPS**
- 1 oz. Simcoe
 - 2 oz. Amarillo
 - 1.5 oz. Cascade
- YEAST**
- 1 Sachet

Glossary

- | | |
|---|--|
| OG
Original Gravity | IBU
International Bittering Units (<i>Tinseth</i>) |
| SG
Specific Gravity | ABV
Alcohol by Volume |
| FG
Final Gravity | |
| CO₂
Carbon Dioxide | |

Recommended Procedures

BREW DAY (DATE ___ / ___ / ___)

1. READ

Read all of the recommended procedures before you begin.

2. SANITIZE

Thoroughly clean and sanitize ALL brewing equipment and utensils that will come in contact with any ingredients, wort or beer with a certified sanitizer, e.g., Star San or IO Star.

3. MASHING

Pour 7 gallons of clean water into the brew pot and heat to 165-167°F, this will be your strike temperature. Once proper temperature is achieved, turn off heat. Line your brew pot with the BIAB bag (sold separately), wrapping the material up over the edges of the brew pot. Slowly pour grains into the bag, continuously stirring to avoid clumping. Once all grains have been added, stir and check temperature to be sure that you are between 153-155°F, this is your **mash temperature***. Place the lid over the brew pot and record your start time and temperature in the MASH SCHEDULE (right). Mash your grains for 60 minutes, stirring and checking temperature in 20 minute intervals, recording your temperature and time in the MASH SCHEDULE. If your mash temperature drops more than three degrees you will need to re-heat¹. While your grains are mashing, prepare a clean empty bucket and one gallon of clean warm water. After 60 minutes your mash is complete².

4. RINSE

Leaving the grains in the bag, remove the bag from the brew pot and place into your clean bucket³. Thoroughly rinse the grains with the warm water and allow to drain for 10-15 minutes⁴.

5. START BOIL

While your grains are draining, re-ignite the flame and begin bringing your wort to a boil. When grains have finished draining, add the drainage back into the brew pot and discard grains. Continue bringing your wort to a vigorous boil. A vigorous boil will be necessary to drive the evaporation needed to achieve the proper fermentation volume. Follow the BREW DAY SCHEDULE.

6. FOLLOW SCHEDULE⁵

As directed on the BREW DAY SCHEDULE (right), slowly sprinkle the hops into the boiling wort. Be careful not to let the wort boil over the pot. Using the provided BREW DAY SCHEDULE, note the time the hops were added. The BREW DAY SCHEDULE will guide you through the remaining addition of hops.

Recommended Brew Day Equipment

- 10 Gallon Brew Pot (or larger)
- 6.5 Gallon Fermenter w/Lid
- Airlock
- Long Spoon or Paddle
- BIAB Bag
- Hydrometer
- Thermometer
- No-Rinse Sanitizer
- Cleanser

Brew Tips

- ¹Lift the grain bag a few inches away from the bottom of the pot and heat carefully using a low flame. Stir and check temperature until you are back in the specified mash range. Turn off heat and lower the bag into the pot. **NEVER ADD HOT WATER TO RAISE YOUR TEMPERATURE**
- ²Consider doing an Iodine test to ensure that starch conversion has completed. Draw a small sample of wort and add a drop of Iodine to the sample. If there is no color change then conversion has been achieved. If the sample turns blue/purple the conversion has not been achieved, continue mashing. Discard sample.
- ³Consider using a strainer or kitchen colander to aid in this process.
- ⁴You can rinse through the bag or open the bag and rinse directly through the grains.
- ⁵When consumed, hops can cause malignant hyperthermia in dogs, sometimes with fatal results.

MASH SCHEDULE

TIME	TEMP
1. ___:___ (start time)	_____ °F
2. ___:___ (time)	_____ °F
3. ___:___ (time)	_____ °F
4. ___:___ (finish time)	_____ °F

*Be sure mash temp is 153-155°F

BREW DAY SCHEDULE

1. Add 1 oz. Simcoe hops _____ (time)
2. Boil 45 minutes
3. Add 1 oz. Amarillo hops _____ (time)
4. Boil 5 minutes
5. Add 1 oz. Amarillo hops _____ (time)
6. Boil 10 minutes
7. Terminate boil

Total Boil Time: 60 Minutes.
Continue to Step #6

Recommended Procedures (continued)

7. COOL WORT & TRANSFER

Cool the wort down to approximately 70°F by placing the brew pot in a sink filled with ice water⁶. Pour or siphon wort into a sanitized fermenter. Avoid transferring the heavy sediment (trub) from the brew pot to the fermenter. Check and record the OG in the ABV% CALCULATOR (right)⁷.

8. PITCH YEAST

Sprinkle the contents of the yeast sachet over top of the entire wort surface (DO NOT REHYDRATE) and stir well with sanitized spoon or paddle. Firmly secure the lid onto the fermenter. Fill your airlock halfway with water and gently twist the airlock into the grommeted lid. Move fermenter to a dark, warm, temperature-stable area (approx. 64° - 72°F).

FERMENTATION

9. MONITOR & RECORD

The wort will begin to ferment within 24 hours and you will notice CO₂ releasing (bubbling) out of the airlock. Within 4 - 6 days the bubbling will slow down until you see no more CO₂ being released. When fermentation is complete (no bubbles for 48 hours) take a FG reading with a sanitized hydrometer and record it in your ABV% CALCULATOR.⁸

DRY HOPPING

10. ADD DRY HOPS

Add the 1.50 oz. pack of Cascade pellet hops after you rack the beer into your secondary fermenter⁹. After a few days the hops will fall to the bottom of the fermenter and the beer can be carefully siphoned off on bottling day. If you do not use a secondary fermenter then add the hops to your primary after fermentation has completed and leave for 5-7 days before bottling.

BOTTLING DAY (DATE ___ / ___ / ___)

11. READ

Read all of the recommended procedures before you begin.

12. SANITIZE

Thoroughly clean and sanitize ALL brewing equipment, utensils, and bottles that will come in contact with any ingredients, wort or beer with a certified sanitizer, e.g., Star San or IO Star.

13. PREPARE PRIMING SUGAR

In a small saucepan dissolve 4.5 oz. of priming sugar into 2 cups of boiling water for 5 minutes. Pour this mixture into a clean bottling bucket. Carefully siphon beer from the fermenter to a bottling bucket. Avoid transferring any sediment. Stir gently for about a minute. **1 oz. of priming sugar is equal to 2.5 tablespoons.**

14. BOTTLE

Using your siphon setup and bottling wand, fill the bottles¹⁰ to within approximately one inch of the top of the bottle. Use a bottle capper to apply sanitized crown caps.

15. BOTTLE CONDITION

Move the bottles to a dark, warm, temperature-stable area (approx. 64° - 72°F). Over the next two weeks the bottles will naturally carbonate. Carbonation times vary depending on the temperature and beer style, so be patient if it takes a week or so longer.

CHILL & ENJOY YOUR TASTY BREW AND THANK YOU FOR CHOOSING BREWER'S BEST® PRODUCTS.

Brew Tips

⁶To avoid bacteria growth do this as rapidly as possible. Do not add ice directly to the wort. Alternatively, you can use a brewing accessory like a Wort Chiller.

⁷Use a sanitized hydrometer to monitor the OG.

⁸Consider transferring your beer to a secondary carboy, see "Two-Stage (Secondary) Fermentation" sidebar below.

⁹Optionally, you can place the hops in a mesh bag attached to a string. This will allow you to easily remove the hops before siphoning the beer into your bottling bucket.

¹⁰Use standard crown bottles, preferably amber color. Make sure bottles are thoroughly clean. Use a bottle brush if necessary to remove stubborn deposits. Bottles should be sanitized prior to filling.

Two-Stage (Secondary) Fermentation

Brewer's Best® recommends home brewers employ the practice of a two-stage fermentation. This will allow your finished beer to have more clarity and an overall better, purer flavor. All you need is a 5-gallon carboy, drilled stopper, airlock and siphon setup to transfer the beer. You will also need to monitor and record the SG with your hydrometer when the beer is in the 'primary'. When the fermentation slows (5-7 days), **but before it completes**, simply transfer the beer into the carboy and allow fermentation to finish in the 'secondary'. Leave the beer for about two weeks and then proceed to Bottling Day. Consult your local retailer to learn more about this technique.

(SECONDARY RACK DATE ___ / ___ / ___)

Recommended Bottling Day Equipment

- 6.5 Gallon Bottling Bucket
- Bottle Brush
- Siphon Setup
- Capper
- Bottle Filling Wand
- Sanitizer
- 12 oz. Bottles (approx. 53)
- Brewer's Best® Crown Caps

ABV% Calculator

(OG - FG) x 131.25 = ABV%

(____ * - ____ **) x 131.25 = ____ %

*OG from Step #7

**FG from Step #9



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