



1 Hour IPA – A mellow IPA using our 1 Hour IPA hop mix!

Did someone say 60 Minute? Not exactly, but our 1 Hour IPA is strikingly similar! Using a blend of Amarillo, Simcoe and Warrior hops to create a wonderful hop profile, this delicious IPA is rounded out by amber, medium crystal and carapils malts. A smooth IPA to have at any time!

BEER SPECS

Original Gravity:

1.054 —1.056 @ 65% efficiency

1.058 —1.060 @ 70% efficiency

1.063 —1.065 @ 75% efficiency

Final Gravity: 1.012—1.016

IBU: 55-60

ABV%: 5.0% - 7.0%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

A moderate mash temperature is recommended to create a slightly more fermentable wort that will lead to an easy-drinking IPA. We suggest a mash temperature of 150° - 152°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation is recommended to improve clarity, reduce sedimentation and for dry-hopping. Leave dry hops in contact with the beer for 4-7 days. If not doing a secondary fermentation, we recommend adding the dry hops after primary fermentation is complete.

RECIPE DETAILS

12.3 lbs. 2-Row Brewer's Malt

0.25 lb. Amber Malt

0.25 lb. Medium Crystal Malt

0.25 lb. Carapils Malt

FERMENTABLES

0.5 oz. Warrior hops, added at the beginning of the 60 minute boil

1.0 tsp. Irish moss (*optional*), added 20 min from the end of the boil

0.75 oz. 1-Hour IPA mix, added 15 min from the end of the boil

0.75 oz. 1-Hour IPA mix, added 10 min from the end of the boil

0.75 oz. 1-Hour IPA mix, added 5 min from the end of the boil

1.5 oz. 1-Hour IPA mix, added at the end of the boil

0.75 oz. 1-Hour IPA mix, added as a dry hop

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1056 American Ale, Wyeast #1187 Ringwood Ale, or Safale S-05 Dry Yeast

Note: To ensure proper fermentation, a yeast starter or two (2) packets of yeast are recommended for this beer.

