



May all your fermentations be Great Fermentations!

## Life's A Beach Session IPA - *Delicious and Award-Winning!*

From Mark Schiess, winner of our Session IPA competition, comes this incredibly smooth yet hoppy session IPA! Dosed with loads of American hops, this beer drinks like a big IPA without the high alcohol content. This beer goes down great on the beach, on the back porch, or wherever good times are had!

### BEER SPECS

#### Original Gravity:

1.040 —1.042 @ 65% efficiency

1.043 —1.045 @ 70% efficiency

1.046 —1.048 @ 75% efficiency

**Final Gravity:** 1.008—1.011

**IBU:** 60-65

**ABV%:** 3.8% - 5.3%

**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 low mash temperature is recommended to create a more fermentable wort that will lead to an easy-drinking, drier beer that will allow the hops to be pronounced. We suggest a mash temperature of 148° - 150°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 3-4 days. If not doing a secondary fermentation, we recommend adding the dry hops after primary fermentation is complete.

### RECIPE DETAILS

**4 lbs.** Avangard Pilsner Malt

**2 lb.** 2-Row Brewer's Malt

**1.50 lb.** Crystal 20L Malt

**1.00 lb.** Maris Otter Malt

### FERMENTABLES

**1.0 oz.** Centennial hops, added at the beginning of the 60 minute boil

**1.0 oz.** Amarillo hops, added 20 min from the end of the boil

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

**1.0 oz.** Amarillo hops, added at the end of the boil while whirlpooling

**1.0 oz.** Amarillo hops, added as a dry hop

**1.0 oz.** Centennial hops, added as a dry hop

**1.0 oz.** Simcoe hops, added as a dry hop

### BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1056 American Ale, White Labs WLP 001 California Ale Yeast, or Safale S-05 Dry Yeast

