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Extract – See Reverse for All-Grain Recipe

# IPA 2

KIT: 340

**Extract**

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

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

## Malt Extracts / Additions:

Turn burner off before adding. Boil for 60 minutes.

**9 lbs Munich Extract**  
**1 lb Dried Malt Extract**  
**4 oz Maltodextrin**

## Steeping Grain:

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

**1.5 lbs Crystal 15L**  
**8 oz Carapils**

## Hops:

**2 oz Magnum**  
**2 oz British Kent Goldings**  
**2 oz British Kent Goldings**

- Bittering Hops boiled for 60 minutes
- Flavoring Hops boiled the last 5 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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### Estimated MoreBeer! Ranges

**Estimated original gravity (OG): 1.073-77**

**Estimated SRM: 11.5**

**Estimated IBU's: 84-88**

**Estimated alcohol ABV %: 7.2**

**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**



All-Grain – See Reverse for Extract Recipe

# IPA II

KIT:422

All Grain

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

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

## Grain:

**10 lbs German Munich**  
**3 lb Pale 2-Row**  
**1.5 lb Crystal 15**  
**8 oz Carapils**

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

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

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

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

## Hops:

**2 oz Magnum**  
**2 oz British Kent Goldings**  
**2 oz British Kent Goldings**

- Bittering Hops boiled for 60 minutes
- Aroma Hops are boiled the last 5 minute
- 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): 1.073-77**

**Estimated SRM: 11.5**

**Estimated IBU's: 84-88**

**Estimated alcohol ABV %: 7.2**

**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**