





INDIA PALE ALE

A MoreBeer! Brewmaster Series recipe kit

INDIA PALE ALE

A Brewmaster Series Kit From Drake's Brewing

W LME KIT

- 9 lbs Light Liquid Extract
- 8 oz Light Dry Extract

SPECIALTY MALTS:

- 1.25 lbs Crystal 15°L
- 1 lb Crystal 40°L

🔿 DME KIT

• 7.5 lbs Light Dry Extract

SPECIALTY MALTS:

- 1.25 lbs Crystal 15°L
- 1 lb Crystal 40°L

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

XKIT808

ALL-GRAIN KIT

- 10 lbs 2-Row
 - 2 lbs Pale

SPECIALTY MALTS:

- 1.25 lbs Crystal 15°L
- 1 lb Crystal 40°L

HOPS 🚱

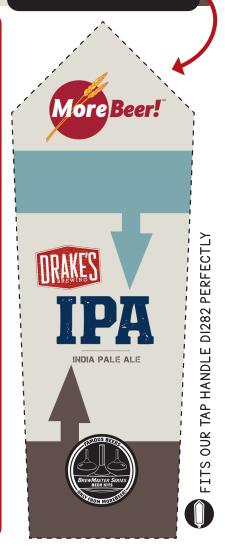
- 1 oz Cascade Boil 70 min
- 1 oz Cascade Boil last 55 min
- .5 oz Magnum Add at flameout/0 minutes
- 1 oz Columbus Add at flameout/0 minutes

O OTHER ADDITIONS

• Clarifier - Boil last 5 min

- 1 oz Cascade Dry hops, added post fermentation 3–7 days before packaging
- 1 oz Columbus Dry hops, added post fermentation 3–7 days before packaging

CUT THIS OUT FOR YOUR TAP HANDLE



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RECIPE TIPS

For the all-grain version, the suggested mash temperature is 152°F. **PLEASE NOTE:** This recipe calls for a 70 minute boil. We recommend a fermentation temperature in the 66–68°F range. Add dry hops after primary fermentation is complete, allow 3–7 days of contact time before packaging.

BREWING ALL-GRAIN?

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



NEED HELP?

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MY RATING:

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 more beer.com/calc

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

BEER STATS EST. ORIGINAL GRAVITY 1.065–69

ACTUAL O.G.

SRM: 11

IBU'S: 51–55

EST. ABV %: 7

ACTUAL ABV %:

DATE BREWED:

NOTES: