



# IPA

INDIA PALE ALE

A **MoreBeer!** Brewmaster Series recipe kit

CUT THIS OUT FOR YOUR TAP HANDLE

## INDIA PALE ALE

A Brewmaster Series Kit From Drake's Brewing

### 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

### 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

### 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

- 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

### OTHER ADDITIONS

- Clarifier - Boil last 5 min

XKIT808



FITS OUR TAP HANDLE D1282 PERFECTLY

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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?

### SEARCH

DRAKE'S IPA KIT  
BY DRAKE'S BREWING  
on MoreBeer.com  
to see detailed brewing  
instructions & descriptions

### LEARN MORE

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### BREW DAY QUESTIONS?

Our friendly staff  
are ready to help!

GIVE US A CALL  
800-600-0033  
OR EMAIL US 24/7  
info@morebeer.com

## 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:

## NOTES



MY RATING:

1 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

morebeer.com/calc

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