



Fresh Pressed

INDIA PALE ALE



CUT THIS OUT FOR YOUR TAP HANDLE

FRESH PRESSED IPA

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 Pale Liquid Extract

SPECIALTY MALTS:

- 2 lbs Munich
- 12 oz Crystal 75°L

DME KIT

- 7 lbs Light Dry Extract

SPECIALTY MALTS:

- 2 lbs Munich
- 12 oz Crystal 75°L

ALL-GRAIN KIT

- 11 lbs 2-Row

SPECIALTY MALTS:

- 2 lbs Munich
- 12 oz Crystal 75°L

HOPS

- 0.5 oz Nugget - Boil 60 min
- 1 oz Citra® - Boil last 15 min
- 1 oz Mosaic® - Boil last 15 min
- 1 oz Citra® - Add at flameout/0 minutes
- 1 oz Citra® - Dry hops, added post fermentation 5 days before packaging
- 1 oz Mosaic® - Dry hops, added post fermentation 5 days before packaging

OTHER ADDITIONS

- Clarifier - Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT122

FRESH PRESSED IPA

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 150°F. We recommend a fermentation temperature in the 67-70°F range.

Please Note the boil time for this recipe is 90 minutes, and the first hop addition is not added until 60 minutes remaining. Flame out hops should be allowed to steep for 10 minutes before cooling. Dry hops should be added post primary fermentation. Allow 5 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

FRESH PRESSED IPA KIT on MoreBeer.com to see detailed brewing instructions & descriptions

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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 1.066

ACTUAL O.G.

SRM: 10

IBU'S: 60-66

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 on-line Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!