

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



• 9 lbs Pale Liquid Extract

SPECIALTY MALTS:

- 2 lbs Munich
- 12 oz Crystal 75°L

O 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

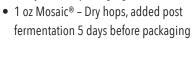
WHOPS

- 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
- 5 days before packaging

• OTHER ADDITIONS

• Clarifier - Boil last 5 min







FITS OUR TAP HANDLE DI282 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.



NOTES | MY RATING: | 1 2 3 4 5 TASTING DATE:

APPEARANCE

AROMA

TASTE

OVERALL

DATE BREWED

REVIEW THIS KIT ON MOREBEER.COM

NEED HELP?

SEARCH

FRESH PRESSED IPA KIT on MoreBeer.com

to see detailed brewing instructions & descriptions

LEARN MORE

Over 250 Articles at morebeer.com/articles

Over 125 Videos at morebeer.com/videos

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

RE	CO	RD	KE	EP	NG
----	----	----	----	----	----

\Box

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



MASH TEMP _____

BEER STATS EST. ORIGINAL GRAVITY 1.066 ACTUAL O.G. SRM: 10 IBU'S: 60-66 EST. ABV %: 7 ACTUAL ABV %: DATE BREWED:

NOTES:

BREWING CALCULATORS morebeer.com/calc

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