

UGLY FISH IPA



CUT THIS OUT FOR
YOUR TAP HANDLE

UGLY FISH 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

- 11 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 8 oz Crystal 10°L
- 8 oz Carapils

DME KIT

- 9 lbs Light Dry Extract

SPECIALTY MALTS:

- 8 oz Crystal 10°L
- 8 oz Carapils

ALL-GRAIN KIT

- 13 lbs 2-Row

SPECIALTY MALTS:

- 8 oz Crystal 10°L
- 8 oz Carapils

HOPS

- 0.5 oz Warrior – Boil 60 min
- 1 oz Cascade – Boil last 20 min
- 2 oz Centennial – Boil last 20 min
- 1 oz Cascade – Boil last 5 min
- 1 oz Simcoe® – Boil last 5 min
- 1 oz Chinook – Boil last 1 min

- 1 oz Simcoe® – Boil last 1 min
- 1 oz Cascade – Dry hops, added post fermentation 3-5 days before packaging
- 1 oz Simcoe® – Dry hops, added post fermentation 3-5 days before packaging

OTHER ADDITIONS

- Clarifier – Boil last 5 min

XKIT267



FITS OUR TAP HANDLE D1282 PERFECTLY

UGLY FISH IPA

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 149°F. We recommend a fermentation temperature in the 68°F range. Add dry hops 3-5 days before packaging.

BREWING ALL-GRAIN?

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



NEED HELP?

SEARCH

UGLY FISH 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

BEER STATS

EST. ORIGINAL GRAVITY
1.067-72

ACTUAL O.G.

SRM: 6-8

IBU'S: 62-69

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!