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25th Anniversary Double IPA

Double IPA is a new style of beer that has gained popularity among Hopheads nationwide. This beer is not for the weak or timid. With 8 ½ lbs of malt and almost 5 oz of hops, this is truly the King of Pale Ales. We finish it off with a special Dry Hop addition to round it out!

INGREDIENT KIT CHECKLIST

- 1 Package containing Aromatic, Special B and Honey Malted Barley
- 1 Cheesecloth Grain Bag
- 1 Package containing Light, Amber, and Wheat Dry Malt Extract, and Bittering Hops
- 1 Package containing Irish Moss clarifier
- 5 Packages of hops for flavor and aroma
- 1 Package of Ale Yeast
- 1 Package of Hops for Dry Hopping
- 1 Package containing Priming Sugar

QUICK TIME REFERENCE

- Step 1 – Steep Grains and remove at 170°F
- Step 2 - Add malt extract bag (start 60 min Boil)
- Step 3 – After 30 minutes of boil, add the 30 minute hop
- Step 4 – After 45 minutes of boil, add the 15 minute hop
And the package of Irish Moss
- Step 5 – After 50 minutes of boil, add the 10 minute hop
- Step 6 – After 55 minutes of boil add the 5 minute hop
- Step 7 – After 60 minutes of boil turn off heat, add final op
- Step 8 – Cool the Wort
- Step 9 – Add Yeast and Ferment for 10 days
- Step 10 – Transfer to a secondary fermenter and add the package of Dry Hop pellets and
allow them to sit for at least 10 days
- Step 11 – Carbonate, Age, and Enjoy!

Approx. OG 1.071
Approx. FG 1.017

STEP 1 Heat 5 gallons of water in a large pot. If you don't have a pot that large, heat as much water as you can (at least 3 gallons). Whatever size pot you use just be sure there is 2-4 inches of head space for boiling. Put all the crushed grains in the cheesecloth bag, and tie a knot in the top of the bag. Drop the bag into the water while it is being heated. Remove the bag of grain when the temperature reaches 170°F. Note that more color and flavor can be obtained from the grains by steeping them at 170°F for 10-15 minutes; but to avoid off flavors don't heat the grains above 170°F.

STEP 2 Turn off the heat or take the pot off the burner. Add the bag of Dry Malt Extract and hops. Malt Extract is hard to dissolve; so just keep stirring until the malt extract dissolves in the water. Once the malt extract is dissolved, bring the pot up to a boil and start your timer for 1 hour (60 minutes) from that point. The Bittering Hops (that's the green stuff) will float to the top, and will often stick to the inside surface of the pot with the foam. Keep scraping them back down into the liquid to get the bitterness into the beer.

TIP: Watch out for boil overs! Early in the boil you need to keep a close eye on the pot and watch for that foam starting to rise. Keep a cup or spray bottle of cold water close and use it to knock down the foam if it gets out of hand.

STEP 3 After the first 30 minutes of the boil, add the package marked "30 minute hop" and continue boiling.

STEP 4 15 minutes before the end of the boil (or 45 minutes after the start of the boil) add the Irish Moss AND the package marked "15 minute hop". Stir it in while the boil continues. Irish Moss is a natural clarifier and will help settle out proteins and other particles that may cloud your beer.

STEP 5 10 minutes before the end of the boil (or 50 minutes after the start of the boil) add the package marked "10 minute hop".

STEP 6 5 minutes before the end of the boil (or 55 minutes after the start of the boil) add the package marked "5 minute hop".

STEP 7 After 60 minutes of boiling turn off the heat and add the package marked "Final Hop".

STEP 8 At this point, procedure varies depending on what equipment you are using. The idea is to get the beer down to about 65°F to 75°F quickly without contaminating it with bacteria. If you have a Wort Chiller, use it now to cool the beer quickly. If you don't, you may want to surround the brewpot with cold water or ice to bring the temperature down as quickly as possible. Siphon the beer into your primary fermenter, leaving behind as much sediment in the brewpot as you can. It's okay to splash and introduce oxygen at this point - yeast need oxygen at first to reproduce. If you boiled less than 5 gallons of beer (or have less than 5 gallons due to evaporation during the boil), now is the time to add cool water to

bring the volume up to 5 gallons. If you are doing this, it is best to have pre-boiled and cooled the water you are going to add (though not absolutely necessary). At this time you can take a hydrometer reading (Original Gravity Reading).

STEP 9 After the beer is cooled and in the fermenter, it is time to add the yeast. Tear open the yeast pack, and sprinkle the yeast on top of the wort. The yeast will generally float on top, then become saturated and begin to sink. Seal your fermenter and attach the airlock and stopper. Fill the airlock with water or vodka and set in a cool, dark place to ferment. Fermentation is the process of yeast consuming sugars and producing CO₂ and alcohol. Allow the beer to ferment for 10 days.

STEP 10 Siphon the beer to a secondary fermenter and add the package marked “Dry Hop Pellets”. Allow it to set for an additional 10 days.

STEP 11 When the beer is ready to bottle, siphon beer into a bottling bucket or other sanitized container to get it off any sediment. Dissolve the pack of Corn Sugar into about 2 cups of water. Bring this just to a boil for sanitation, and cool. Pour it back into the beer and stir gently but thoroughly to distribute the sugar. If the batch volume is more than ½ gallon short, boil additional water to bring the total volume to five gallons. Siphon into clean, sanitized bottles and cap. Leave at room temperature for AT LEAST two weeks for carbonation. After two weeks you can chill and enjoy. This beer will only get smoother with age, so be sure to set some back out of reach!