



Extract – See Reverse for All-Grain Recipe

KIT:262  
Extract

# Topped With Hops Double IPA

Brew Name: \_\_\_\_\_

Brew Date: \_\_\_\_\_

**Extract:**

**10 lbs Ultralight Malt Extract  
1 lb Candi Sugar**

**Steeping Grain:**

*Use a grain bag. Add to water immediately. Remove steeping grain at 170F*

**0.5 lb Carastan  
12 oz White Wheat**

**Hops:**

**2 oz. Magnum**

- *Bittering Hops boiled for 90 minutes*

**1 oz. Each: Amarillo, Apollo,  
Centennial, Columbus**

- *Aroma Hops are boiled for 5 minutes*

**1 oz. Each: Amarillo, Simcoe,  
Centennial, Columbus**

- *Aroma Hops added at flame out*

**1 oz. Each: Amarillo, Apollo,  
Centennial, Columbus, Simcoe**

- *Dry Hops added to the fermenter for 3-5 days*

**Wort Clarifying Treatment:**

Clarifier – Whirlfloc (1/2 - 1 Tablet) - *Add last 5 minutes of the boil*

**Priming Sugar added at Bottling:**

4 oz Corn Sugar – Boil with 2 cups of water for 5 minutes

**Specific Recipe Information:**

**Estimated MoreBeer! Ranges**

***Estimated original gravity (OG): 1.073-78***

***Estimated SRM: 9***

***Estimated IBU's: 105-110***

***Estimated alcohol ABV %: 8.1***

***Suggested fermentation temperature: 68***

**Brew Day Results**

# Of Gallons in Fermenter: \_\_\_\_\_ Yeast: \_\_\_\_\_

Original Gravity (OG): \_\_\_\_\_ Yeast Strain #: \_\_\_\_\_

Temperature of wort at pitching yeast: \_\_\_\_\_

Lag time from onset of fermentation: \_\_\_\_\_

Actual Fermentation Temperature: \_\_\_\_\_

# Of Days in Primary Fermenter: \_\_\_\_\_

Your Final Gravity (FG): \_\_\_\_\_

**(Original Gravity - Final Gravity) \* 131 = ABV%**

**( \_\_\_\_\_ - \_\_\_\_\_ ) \* 131 = \_\_\_\_\_ % ABV**



All-Grain – See Reverse for Extract Recipe

KIT:562

All Grain

# Topped With Hops Double IPA

Brew Name: \_\_\_\_\_

Brew Date: \_\_\_\_\_

### Grain:

**13 lbs American Pale**  
**12 oz White Wheat**  
**0.5 lb Carastan**  
**1 lb Candi Sugar (Boil)**

**Recipe based on: 70 % Mash Efficiency**

Strike Water Temperature: \_\_\_\_\_ F

Mash Temperature: \_\_\_\_\_ F Time: \_\_\_\_\_

Sparge Water Temperature: \_\_\_\_\_ F Time: \_\_\_\_\_

### Hops:

**2 oz. Magnum**

- *Bittering Hops boiled for 90 minutes*

**1 oz. Each: Amarillo, Apollo, Centennial, Columbus**

- *Aroma Hops are boiled for 5 minutes*

**1 oz. Each: Amarillo, Simcoe, Centennial, Columbus**

- *Aroma Hops added at flame out*

**1 oz. Each: Amarillo, Apollo, Centennial, Columbus, Simcoe**

- *Dry Hops added to the fermenter for 3-5 days*

### Wort Clarifying Treatment:

Clarifier – Whirlfloc (1/2 - 1 Tablet) - *Add last 5 minutes of the boil*

### Priming Sugar added at Bottling:

4 oz Corn Sugar – Boil with 2 cups of water for 5 minutes

### Specific Recipe Information:

Recommended mash temperature is 148°F

#### Estimated MoreBeer! Ranges

**Estimated original gravity (OG): 1.073-78**

**Estimated SRM: 8**

**Estimated IBU's: 105-110**

**Estimated alcohol ABV %: 8.1**

**Suggested fermentation temperature: 68**

#### Brew Day Results

# Of Gallons in Fermenter: \_\_\_\_\_ Yeast: \_\_\_\_\_

Original Gravity (OG): \_\_\_\_\_ Yeast Strain #: \_\_\_\_\_

Temperature of wort at pitching yeast: \_\_\_\_\_

Lag time from onset of fermentation: \_\_\_\_\_

Actual Fermentation Temperature: \_\_\_\_\_

# Of Days in Primary Fermenter: \_\_\_\_\_

Your Final Gravity (FG): \_\_\_\_\_

**(Original Gravity - Final Gravity) \* 131 = ABV%**

( \_\_\_\_\_ - \_\_\_\_\_ ) \* 131 = \_\_\_\_\_ % ABV