



www.homefermenter.com

Just Squished IPA

American IPA

Brews 5 Gallons

Kit Inventory:

Grains:

- 11 pounds 2 Row Malt
- 2 pounds Munich Malt (10 L)
- 0.75 pound Crystal 60 Malt (60 L)

Hops:

- 0.5 ounce Nugget — 60 minute boil
- 1.0 ounce Citra — 15 minute boil
- 1.0 ounce Mosaic — 15 minute boil
- 1 ounce Citra — Flame Out
- 1 ounce Mosaic Cryo — 5 Day Dry Hop

Recommended Yeast (Select One):

- Wyeast 1056 American Ale
- Imperial A07 Flagship
- Fermentis Safale US-05
- Lallemmand BRV-97
- Mangrove Jack's M44 US West Coast

Clarifier / Water Adjustment:

- Whirlfloc – Add last 15 minutes of boil

Priming Sugar (At Bottling Time):

- 5.0 ounces Dextrose (corn sugar) – Bring to boil with 1 cup of water and add to the bottling bucket.

Brewing Notes:

	Approximate	Actual	
Original Gravity (OG):	1.065	_____	
Final Gravity (FG):	1.016	_____	
Alcohol Percentage (ABV):	6.4%	_____	ABV% = (OG-FG) x 131
Color (SRM):	10	_____	
Bitterness (IBUs):	64	_____	
Fermentation Temperature:	68°F	_____	
Comments:			

Basic Brewing Instructions

All Grain

Inspect the kit.

- Place the yeast into a refrigerator upon receiving.
- Grains are packaged mixed together.
- Boiling hops are packaged together in a nitrogen flushed Mylar bag. They are separated by addition times and already in muslin bags. An identifying label will be on the knot in each muslin bag. Remove this label prior to adding to the kettle.

Prepare yeast (if using Wyeast Liquid yeast).

- A few days prior, review the manufacturer's date on the package. It is recommended for the yeast sit at room temperature for 1 day per each month past the manufacture date. At a minimum, the yeast should sit at room temperature for 3 hours. "Smack" the pack as instructed on the package and shake to mix just prior to sitting it at room temperature.

Brew Day!!

Check out the American Homebrewers Association's tutorials for a video example.

<https://www.homebrewersassociation.org/category/tutorials/>

Mash the grains.

- Calculate mash water volume. Total pounds in grains x 1.2 quarts of water / 4 = gallons of strike water.
- Heat the dechlorinated water to the desired temperature, around 168°F. Expect around a 10-15°F drop in temperature when the grains are added to the water. Maintain a target mash temperature of 148-158°F.
- Add the heated mash water to the mash tun. Slowly add the grains while stirring to ensure it gets well mixed. Avoid splashing or aerating the mash.
- Close the lid to your mash tun and let rest for 60 minutes. At the end of 60 minutes, recirculate the wort into a pitcher until the liquid is clear. Slowly pour the wort back into the top of the mash tun. This step is called Vorlauf.
- Drain the wort into the boil kettle. The kettle should be at least 8 gallons (32 quarts).

Sparge the grains.

- Calculate the amount of sparge water needed. Total pounds in grains x 1.5 quarts of water / 4 = gallons of sparge water.
- Heat sparge water to 180°F. Start heating the water when you have around 20 minutes of mash time remaining.
- After your wort from the mash is drained. Add the sparge water, stir, and let sit covered for 5-15 minutes.
- Once again recirculate the mash water from the cooler with a pitcher until the wort is clear.
- Drain the cooler into the boil kettle until 6-6 ½ gallon of wort is collected. Bring the wort to a rolling boil.

Start the 60-minute boil schedule.

- Follow the hop schedule listed on the recipe sheet.
- Add any adjuncts and/or clarifiers as listed on the recipe sheet. Generally, clarifiers such as Irish moss or whirlfloc tablets will be added the last 10-15 minutes of the boil.
- At the end of the 60-minute boil schedule, turn off the burner.

Cool the wort.

- Cool the wort to 65-70°F.
- Sanitize the fermenter, stopper, airlock and any other equipment that will contact the wort.
- Add the cooled wort to the fermenter leaving behind any hops. Also, try to leave any of the trub (sediment) behind in the kettle as well. This helps with a cleaner ferment.
- Aerate the wort by rocking the fermenter back and forth for 2 minutes.

Add the yeast

- Sanitize the yeast packet and scissors to open the yeast.
- Add the yeast to the fermenter when the temperature is at least below 78°F. The ideal fermentation range is 65°F - 72°F.
- Put the sanitized lid or drilled stopper and water filled airlock on your fermenter. The airlock should be filled to the marked fill line.
- Place the fermenter away in a dark place, maintaining proper temperature.
- Fermentation will take approximately 2-4 weeks. Beers with a higher original gravity (OG) will take the longer amount of time. Use your hydrometer to verify that fermentation is complete.
- If dry hopping your beer, add the dry hops 4-7 days prior to bottling.

Bottling

- Clean and sanitize your bottles. If using 12 ounce bottles, you will need around 50 bottles. If using 22 ounce bottles, you will need around 28 bottles.
- Mix the priming sugar with 1 cup of water and bring this mixture to a boil. Add this to a sanitized bottling bucket.
- Rack (siphon) your beer into the bottling bucket. Carefully stir the beer and sugar mixture together without splashing. Remember to sanitize your siphon and spoon prior to using.
- Fill the bottles and cap with sanitized bottle caps. Enjoy in 2-3 weeks!