



# Cheaty Face Brut IPA



⚠ If your kit has **liquid yeast**, put it in the refrigerator as soon as possible.

Who needs all that haze anyway? The Brut IPA is a counterpoint to the juicy New England style IPAs that have been all the rage lately. This style utilizes glucoamylase enzyme during fermentation to obtain a final gravity that approaches 1.000. Because this beer is so dry, the hops can really shine, and with 3 oz of each Nelson Sauvín, Hallertau Blanc, and El Dorado hopheads won't be disappointed.

Calculated approximate: **O.G. 1.058 F.G. 1.002 ABV TBD IBU ??? SRM 3**

## Kit Ingredients

- 6 lb pilsen liquid extract
- 1 lb corn sugar (boil)
- 1 cup corn sugar (bottling)
- 3 oz Hallertau Blanc (0 min, dry hop)
- 3 oz Nelson Sauvín hops (0 min, dry hop)
- 3 oz El Dorado (0 min, dry hop)
- ½ tsp Glucoamylase enzyme
- S-04, Wyeast 1098, or WLP007

⚠ Please make sure that your kit contains these items. Please call us at 608-257-0099 before brewing if any item is missing. Thanks!

## Directions

**Sanitize everything well! Remember to stir periodically throughout the boil!**

0. If you are using liquid yeast, about three to six hours before you are going to brew, remove the liquid yeast from the refrigerator. If it is a Wyeast pack, break the nutrient pack inside the yeast package according to the directions on the package. Leave the yeast out at room temperature until it is time to pitch your yeast into your beer.

Because this is a high gravity ale, we HIGHLY recommend using one of the following methods to help your yeast ferment your yummy beer:

- a. Make a starter. About 2 days before you are going to brew, mix 3.5 oz of dry malt extract in 1 liter of water, boil for 15 minutes, cool down to below 80F, add your **yeast**, and let ferment for 24 hours. If you are not using a stir plate, you may want to swirl your starter a few times a day. After 24 hours, put the starter in the fridge and leave it in there until about 3 hours before you brew. When it is time to add your yeast at the end of the brew day, decant the liquid and add the yeast sludge at the bottom of the starter container.
  - b. Use multiple yeast packs.
1. Fill your kettle with 10 quarts of cold water (**Note:** If your brew system allows you to boil more than 10 quarts, feel free to boil more liquid. This will allow you to get a bit better utilization from your hops and reduce caramelization). Turn on heat and bring your water to a boil.
  2. When you achieve a boil, turn off the heat and empty the **Pilsen malt extract and 1lb Corn Sugar** into the hot water. (Extract may pour more easily if you open the top of the container and place it in a

saucepan of hot, not boiling, water for ten minutes prior to pouring. Do not apply direct heat to the jar). Stir extract into wort well.

3. Turn the heat back on and bring the wort to a boil. Upon initial boil the wort may foam up (called a “hot break”). If this happens, reduce the heat until the foam recedes, then turn up the heat, bring back to a boil, and maintain a rolling boil. Start your 30 minute boil timer now.
4. After these 30 minutes total you are done boiling your beer and should turn off the heat to your kettle and add **2 oz Hallertau Blanc, 2 oz Nelson Sauvin, 2 oz El Dorado hop pellets**.
5. Allow to rest for 30 min before cooling (this step is called a hopstand, and it will help retain hop flavor and aroma). Give the wort an occasional stir with a sanitized spoon during this time.
6. Sanitize fermentor, stopper, and air lock with sanitizing material according to its directions.
7. Fill the sanitized fermentor with 2.5 gallons of cold water (use less if you boiled more water than the recipe calls for).
8. After your 30 minute hopstand, cool your hot wort down to around 110-120F by placing your pot carefully into a sink of ice water for 15-30 minutes or by using a wort chiller. Carefully pour the hot wort into the cold water in the fermentor. If necessary, top up to 5 gallons with cold water.
9. Take a temperature reading of the wort. If the wort mixture in the fermentor is below 80°F (not warm to the touch), add  $\frac{1}{2}$  **tsp of glucoamylase enzyme** to the wort and give it a good shake or a good stir with a sanitized metal or plastic spoon. Here you are trying to aerate the wort, which will help your yeast get going. This is also a good time to take a hydrometer reading. The number from this reading is your starting gravity. Add your beer **yeast**. Instructions are on the yeast package.
10. Seal your fermentor. Attach the fermentation lock half filled with water. Ferment at 60°-72°F for around 21 days. Note that it can take up to 48 hours for active fermentation to be visible. If you don't see any activity in the air lock or foam on the surface of beer after 48 hours, call us at 608-257-0099. If doing a double stage fermentation, siphon the beer into the glass carboy after 12-14 days in the primary fermentor (the beer may be transferred to the glass carboy as soon as the foam has fallen far enough so the carboy will not overflow).
11. However you ferment, add **1 oz Hallertau Blanc, 1 oz Nelson Sauvin, and 1 oz El Dorado hop pellets** to your beer after 14 days of fermentation (if doing two-stage fermentation, add these hops when you siphon your beer into the secondary fermentor).
12. After 21 days, if your beer has ceased fermentation, you can go ahead and bottle or keg your beer. Whether you bottle or keg, sanitize everything that will contact the beer during packaging, including bottles, caps, kegs, siphon tubing, bottle filler, etc. Also, now is a good time to take a hydrometer reading. This would be your beer's final gravity.
  - a. **Bottling, Single-Stage Fermentor:** Siphon beer into sanitized bottles. Pour just under 1 tsp. corn sugar in each bottle. Cap and turn bottles upside down several times to mix in sugar.
  - b. **Bottling, 2-Stage Fermentor:** Rack the beer carefully off the sediment into a sterilized fermentor or bottling bucket from the carboy. Bring  $\frac{3}{4}$  pint of water to a boil. Turn off heat. Dissolve 1 cup of corn sugar in this hot water and stir gently into the beer. Bottle and cap.
  - c. **Kegging:** Siphon the beer into your sanitized keg, purge the oxygen from the head-space, hook up to your CO2, wait, and enjoy!
13. Store upright at room temperature (~70F) for 14 days to carbonate. Beer may then be stored at cooler temperatures to age. Beer may be consumed at any time, though it will continue to improve for several weeks.