



White Lightning IPA



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

White Lightning IPA is a beautiful blend between a traditional Wit Beer and an American IPA, using orange peel, coriander and a blend of two of the most sought after hops in brewing (Amarillo and Nelson Sauvin). Give this beer a try and we promise you won't have tasted anything like it!

Calculated approximate: **O.G. 1.050 F.G. 1.012 ABV 5% IBU 53 SRM 3**

Kit Ingredients

- 7 lb wheat liquid extract
- 1 oz Magnum hops (30 min)
- 1/2 oz bitter orange peel (15 min)
- 1 oz Nelson Sauvin hops (5 min)
- 1/2 oz coriander (crushed)(15 min)
- 1 cup corn sugar (bottling)
- 2 oz Amarillo hops (5 min, dry hop)
- Wyeast 1010 or WLP029

⚠ 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.
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 pour about **half of the wheat malt extract** 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 water well, being careful to not let any settle on the bottom of your kettle and burn. This mixture is now called "wort"
3. Now would be a good time to prepare your spices. The coriander you were given is in seed form, in order to really get the coriander flavor you will need to crush or grind them, you may achieve this any way you see fit, so long as the seeds are cracked open and exposed to your wort
4. 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. Add **1 oz of Magnum** hop pellets and boil the wort for 15 minutes. This hop addition will impart most of the bitterness to your beer.

5. After 15 minutes it's time to add the spices. Add **1/2 oz Coriander** and **1/2 oz Bitter Orange Peel** and continue to boil for 10 more minutes.
6. After you have boiled for 10 more minutes (25 minutes total), turn the heat off and pour in the rest of the **liquid malt extract**. Make sure everything is well mixed in, then turn the heat back on and return to a boil. Add **1 oz Amarillo** hop pellets and **1 oz Nelson Sauvin** hops pellets and boil for another 5 minutes.
7. After these 5 minutes (30 minutes total) you are done boiling your beer and should turn off the heat to your kettle and start to cool the wort down.
8. Sanitize fermentor, stopper, and air lock with sanitizing material according to its directions.
9. Fill the sanitized fermentor with 2.5 gallons of cold water (use less if you boiled more water than the recipe calls for). 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. You will want to try and not pour the coriander and bitter orange peel in the fermentor. You can either pour carefully or use a sanitized strainer. If the spices do make it into the beer, don't panic, it won't ruin your beer. If necessary, top up to 5 gallons with cold water.
10. Take a temperature reading of the wort. If the wort mixture in the fermentor is below 80°F (not warm to the touch), give the wort 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.
11. Seal your fermentor. Attach the fermentation lock half filled with water. Ferment at 60°-72°F for around 14 days. Note that it can take up to 24 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 24 hours, call us at 608-257-0099. If doing a double stage fermentation, siphon the beer into the glass carboy after 5-7 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).
12. However you ferment, add **1 oz Amarillo** hop pellets to your beer after 7 days of fermentation (if doing two-stage fermentation, add these hops when you siphon your beer into the secondary fermentor).
13. After 14 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 ¾ 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!
14. 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.