



WDBC's Future Tense IPA



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

This West Coast IPA is crystal clear and hopped up with Citra and Nelson Sauvin, leading to notes of kiwi and gooseberry. This is a clone recipe of Working Draft Beer Company's clear IPA. So next time Future Tense is available from Working Draft, head on over and see how your version compares to the original!

Calculated Approximate: O.G.: 1.061 F.G.: 1.013 ABV: 6.3% IBU: 65 SRM: 3

Kit Ingredients

- 7 lb Pilsen liquid malt extract
- 1 lb corn sugar
- Optional - Isinglass
- 1 oz Chinook hops (@ 30 min)
- 3 oz Citra hops (2 whirlpool, 1 dry hop)
- 4 oz Nelson Sauvin hops (dry hop)
- 1 cup corn sugar (for bottling)
- Dry yeast S-04, Wyeast 1098, WLP007, Omega Yeast OYL-011

⚠ 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 12 quarts of cold water (**Note:** If your brew system allows you to boil more than 14 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 mixture to a boil.
2. You will be boiling the mixture, called wort, for a total of 30 minutes. However, keep reading, because you'll be adding hops during that time.
3. When you achieve a boil, turn off the heat and add around **2lb of Pilsen liquid malt extract** (just under $\frac{1}{3}$ of the container) into the hot water. Stir extract into wort well.
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 timer at this point in the brewing process.
5. Add **1 oz of Chinook** hop pellets and boil the wort for 25 minutes. This hop addition will impart most of the bitterness to your beer.
6. After 25 minutes, turn off the heat. You will now add the rest of the **Pilsen liquid malt extract** and **1lb corn sugar**. Make sure everything is stirred in well. Turn the heat back on, bring the wort to a boil, and boil for 5 more minutes.

7. After these 5 minutes (30 minutes total), you are done boiling your beer, so it's time to turn off the heat. As you turn off the heat, add **2oz Citra** hop pellets and whirlpool for 15 minutes. This means simply stir your wort and cover the kettle for 15 minutes.
8. After 15 minutes, start to cool the hot wort down by placing the pot carefully into a sink of ice water for 15-30 minutes or by using a wort chiller.
9. Sanitize fermentor, stopper, and air lock with sanitizing material according to its directions.
10. Fill the sanitized fermentor with 2 gallons of cold water (use less if you boiled more water than the recipe calls for). Check the temperature of your wort. Once it is 110-120F (or lower if you're using less top up water), carefully pour or siphon the chilled wort into the cold water in the fermentor. If necessary, top up to 5 - 5.25 gallons with cold water.
11. 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.
12. 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 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 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).
13. If you are going to clarify with Isinglass, wait to move to the next step until fermentation is complete.
14. However you ferment, add **1oz Citra** and **4oz Nelson Sauvin hop pellets** to your beer after about 7 -10 days of fermentation (if doing two-stage fermentation, add these hops when you siphon your beer into the secondary fermentor). If you are clarifying with Isinglass, add **Isinglass** at this point.
15. Allow the dry hops to stay in contact with the beer for 3-5 days. After 3-5 days, if your beer has ceased fermentation, you can go ahead and bottle or keg your beer.
16. 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!
17. If you bottled, store bottles 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.