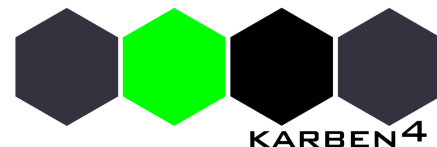




# Fantasy Factory IPA

## from Karben4



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

This IPA was the winning recipe at our first annual Clone Wars competition. So thank winning brewery Joe Farnsworth for this delicious rendition of Karben4's Fantasy Factory IPA!

Hopheads crusade on a heroic quest for the holy grail of India Pale Ales. The subconscious composes paradisiacal scenes of malty waves crashing on a ripe lupulin landscape cascading hop flavors and aromas in profuse abundance. With humble confidence we offer this brew as fantasy made reality. Balanced in every detail and gushing resinous, exceptional citrus flavors and aromas that collaborate with soft bready notes surrendered from premium English golden malted barley, this beer is a tropical dreamscape. Epic.

**Calculated Approximate: O.G.: 1.061 F.G.: 1.010 ABV: 6.3% IBU: 65 SRM: 7**

### Kit Ingredients

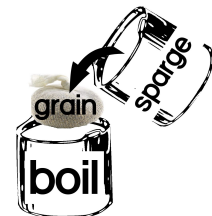
- 6.6 Maris Otter malt extract
- 1 lb Golden Promise
- 8 oz Torrified Wheat
- 8 oz US Munich Malt 10L
- 8 oz Carapils/Dextrin malt
- 1 lb Caramel 10 malt
- 2 oz Galena hops (1 FWH, 1 @ 5 min)
- 3 oz Citra hops (1 whirlpool, 2 dry)
- 1 oz Cluster hops (1 at 5 min)
- Large muslin sack for steeping grains
- 1 cup corn sugar (for bottling)
- Dry yeast BRY-97 or Wyeast 1332 Northwest Ale (recommended)

⚠ Please make sure that your kit contains these items. 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 kettle with 8 quarts of cold water, pour crushed **steeping grain** into grain sack, tie sack closed, and place it into kettle (**Note:** If your brew system allows you to boil more than 8 quarts, feel free to boil more liquid. This will allow you to get better utilization from your hops and reduce caramelization). Turn on heat and bring mixture to 152F and then turn off heat. Steep the grains for 40 minutes. Do **not boil** grains.
2. While your grains are steeping, heat 4 quarts of water to 170F in a separate pot. After the 40 minute steep, **remove the grains** from the mixture.
3. Add **1 oz Galena pellet hops**. These are First Wort Hops (FWH). Next sparge grains by rinsing them with the 4 quarts of hot water, collecting runnings in your boil kettle. Then turn on heat and bring mixture to a boil. 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.



4. When you achieve a boil, turn off heat and, if possible, scoop out the **1 oz Galena hops** with a strainer. Next pour the **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 10 minutes prior to pouring. Do not apply direct heat to jar). Stir extract into wort well.
5. Turn heat back on and bring wort to a boil. Upon initial boil 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 and boil for 25 minutes.
6. After these 25 minutes, add **1 oz Cluster** and **1 oz Galena** hop pellets and boil for 5 more minutes.
7. After these 5 minutes (30 minutes total), you are now done boiling your beer, so it’s time to turn off the heat. As you turn off the heat, add **1 oz Citra** hop pellets and whirlpool for 15 minutes. This means simply stir your wort and cover the kettle for 15 minutes.
8. After the 15 minute whirlpool, 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 2.5 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 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 fermentor. Attach fermentation lock half filled with water. Ferment at 66°-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 2-stage fermentation, siphon 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 foam has fallen far enough so the carboy will not overflow).
13. However you ferment, add **2 oz Citra** hop pellets to your beer after about 7 days of fermentation (if doing two-stage fermentation, add these hops when you siphon your beer into the secondary fermentor). Some people prefer to wait a full 2 weeks before dry-hopping and then only dry hop for 3 days. Either way, gently rocking the carboy a few times a day will help the hops settle to the bottom of the carboy faster.
14. After around 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 into sanitized keg, purge oxygen from head-space, hook up to CO2, wait, enjoy!

15. Store upright at room temperature (~70F) for 14 days to carbonate. Beer may then be stored cooler to age. Beer may be consumed at any time, though will continue to improve for several weeks.