



Recipe Kit Name: Fruity Centaurs Belgian Double IPA

Estimated ABV: 9.7% • Estimated OG: 1.080 • Estimated FG: 1.010

5 Gallon Extract Recipe Kit

Shopping List

Grain & Sugars:

- 6 lbs Pilsner Liquid Malt Extract
- 3 lbs Golden Dry Malt Extract
- 2 lbs Malted Oats
- 0.5 lbs Weyermann Carafoam

Included In Kit:

- All Listed Malt Extracts
- All Listed Grains, ground and mixed
- All Listed Hops
- 4 oz Bottling Sugar
- 5" x 28" Steeping Bag

Not Included in Kit:

- 1 tablet of Whirlfloc at 15 mins

Hops: (Pellets Hops)

- 1 oz Chinook at 60 mins
- 1 oz Chinook at 45 mins
- 1 oz Citra at Whirlpool
- 1 oz Columbus at whirlpool
- 1 oz El Dorado at whirlpool
- 1 oz Simcoe at whirlpool
- 1 oz Citra as a dry hop for 5 days
- 1 oz Columbus as a dry hop for 5 days
- 1 oz El Dorado as a dry hop for 5 days
- 1 oz Simcoe as a dry hop for 5 days

Yeast: (Not Included in kit)

- Imperial B63 Monastic
- White Labs WLP644 Sacch Trois
- Wyeast 3787 Trappist High Gravity
- Safbrew BE-256

Brett Finishing Yeast: (Not Included in kit)

- Imperial W15 Suburban Brett
- White Labs WLP645
Brettanomyces claussenii
- White Labs WLP650
Brettanomyces bruxellensis

Directions:

Add steeping grains to your water and allow to steep as the water comes to a boil. At 168° F, remove steeping grains and allow water to come to a boil. Once boiling, turn off flame. Stir in all Malt Extracts and ensure all is dissolved. Turn your flame back on. When it starts to boil again, begin your timer for a 60 minute boil. From there, follow directions for hop and clarifier additions. Cool your wort down to 70 - 80 degrees, transfer to your fermenter, and pitch yeast. If using brett, co-pitch your chosen strains and allow 35 days for fermentation, adding in dry hops on day 30. If not using brett, allow 14 days at 65-70 degrees for fermentation to complete, adding in dry hops at day 9. Crash chill for 24-48 hours at 40 degrees, then transfer to keg. If bottling, transfer to bottling bucket and add 4 ounces of Dextrose sugar and allow to sit for 1 week at room temperature, then 1 week in the fridge before enjoying.

Style:

21B Belgian Specialty IPA

This fruity, earthy, hop forward IPA is a crisp, dry West Coast Style IPA with a high ABV, crazy hop character, and some underlying funk to make the fruitiness stand out in the aroma and on the palette. The fruit from the hops and the Belgian yeast tie together to make a beautiful meeting of funk and fruit that will leave your mouth watering!

Brew Day Notes and Changes:



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