



Recipe Kit Name: Trifecta New England IPA

Estimated ABV: 6.4% • Estimated OG: 1.065 • Estimated FG: 1.015

5 Gallon Extract Recipe Kit

Shopping List

\$64.99

Grain & Sugars:

- 6 lbs Pilsner Liquid Malt Extract
- 2 lbs Pilsner Dry Malt Extract
- 1 lbs American Caramel/Crystal 40° L
- 0.5 lbs Victory Malt
- 0.5 lbs Flaked Oats

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

Hops: (Pellets Hops)

- 0.25 oz Citra at 60 mins
- 0.25 oz Citra at 30 mins
- 0.25 oz Simcoe at 10 mins
- 0.25 oz Citra at 10 mins
- 0.25 oz Amarillo at 10 mins
- 0.75 oz Simcoe at whirlpool
- 0.75 oz Citra at whirlpool
- 0.75 oz Amarillo at whirlpool
- 1 oz Simcoe as a dry hop for 5 days
- 2.5 oz Citra as a dry hop for 5 days
- 1 oz Amarillo as a dry hop for 5 days

Yeast: (Not Included in kit)

- Imperial A04 Barbarian
- White Labs WLP067 Coastal Haze
- Wyeast 1318 London Ale III
- Lallemend Windsor Ale

Not Included in Kit:

- 1 tablet of Whirlfloc at 15 mins

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. Cover with airlock and allow 14 days at 65-70 degrees for fermentation to complete, adding in your dry hops at day 9 of fermentation. 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 – New England IPA

The Trifecta is a New England Style Hazy Single IPA with one of the most iconic hop characters: Simcoe, Citra and Amarillo. These hops play together to create an insanely fruity, slightly dank and incredibly citrusy flavor and aroma profile. This is balanced with a slightly fruity malt profile that balances perfectly. This is a staple beer for every household!

Brew Day Notes and Changes:



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