

TrueBrew™



INDIA PALE ALE

Ingredient Kit

OG: 1.050-1.052

Ready: 2-4 weeks

The Captain's brew. This India Pale Ale is rich in body with a deep copper color and a healthy dose of hops. Includes oak chips for a "historical" barrel-aged finish. Truly a delight worth the voyage across the high seas.

Brew Date : _____
Final Gravity : _____
Bottling Date : _____
Fermentation Temperature : _____
Notes: _____

INVENTORY

Specialty Grain Blend:

- 1 lb Crisp Crystal 60L (Step 2)
- Mesh steeping bag (Step 2)



Malts:

- 2 x 3.3 lb cans Amber Liquid Malt Extract (Step 3)

Yeast:

- 11.5 g Fermentis SafAle US-05 Yeast (Step 10)



Hops & Flavorings:

- 1 oz US Nugget Hop Pellets (Step 5)
- 1 oz US Cascade Hop Pellets (Step 6)
- 0.5 oz Heavy Toast Oak Chips (Step 10)



Other:

- 5 oz Priming Sugar (Step 13)
- Instructions



LET'S BREW SOME BEER!

PREPARATION:

Before brew day, make sure you have the following:

- A homebrewing equipment kit for brewing 5 gallon batches - for sanitizing, fermenting, and bottling
- A brew pot of at least 3.5 gallons capacity – for boiling malt & hops with water
- Access to running water and a burner or stove – for Brew Day
- A quiet, dark spot to keep the fermentor – for Fermentation
- Approx. two cases of empty pry-off beer bottles - for Bottling Day

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BREW DAY

BREWING

1. Fill your brew pot with approximately 2.5 gallons of water, and begin heating it.



2. Pour the **Specialty Grain Blend** into the open end of the mesh steeping bag, then tie a knot in the open end. Steep the bag of specialty grain in the water as it heats, for approximately 15-20 minutes, then remove and discard the grain and bag.



3. Pour **2 cans of Amber liquid malt extract** into the warm water in the brew pot and stir until dissolved.

4. Bring the malt-water mixture to a boil, and set a timer for 15 minutes.



5. When 15 minutes is up, add **1 oz of US Nugget hops** to the brew pot and reset the timer for 44 minutes.



6. When 44 minutes is up, add **1 oz US Cascade hops** to the brew pot and boil for 1 more minute.

7. After 1 minute is up, turn off the heat – the boil is now finished.

COOLING

8. Cool the malt-hop-water mixture (called “wort”) with a wort chiller (if you have one) or by putting the covered brew pot in an ice bath until no longer warm to the touch.

9. Pour the cooled wort into a sanitized fermentor and add water to bring the volume up to 5 gallons.

FERMENTATION



10. Carefully cut open the pack of **Fermentis SafAle US-05 yeast** and the pack of **heavy toast oak chips**, sprinkle the yeast and oak chips over the surface of the wort, then seal the fermentor and move to a quiet, dark location that is approximately 70°F.

11. The yeast will convert malt sugars to alcohol and CO2 gas – this will usually start within 24-48 hours of brew day and finish in about 7-10 days.

BOTTLING DAY

10. When fermentation is complete, sanitize your homebrew kit’s siphoning and bottling equipment, as well as approximately 2 cases of pry-off bottles and enough bottle caps to cap them.



11. Prepare a priming solution by mixing **5 oz priming sugar** with 1 pint of boiling water.

12. Mix the priming solution with the fermented beer.

13. Fill the bottles with primed beer and cap.

14. Store the bottles in a dark place at 70°F for 10-14 days to carbonate.

15. Chill the bottles and enjoy your homemade hand-crafted India Pale Ale!



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