

Popular Vote American IPA

(All Grain)

This kit was designed by the customers of Keystone Homebrew. The style, hops, yeast, and specialty malt, was voted for on Facebook. This is what you voted for! This American IPA showcases Azacca, a hop that gives a bright flavor and aroma of apricot, ripe mango, and pineapple. The Twilight Wheat from Deer Creek Malthouse will give this beer a unique flavor along with great head retention. White Labs 051 California Ale is a yeast that will leave you with a touch of sweetness and a lot of great hop character. Enjoy!

Ingredients

10 lb. Briess 2-Row *
1.75 lb. Deer Creek Twilight Wheat*
.5 lb. Weyermann Light Munich

Statistics

Original Gravity 1.065
Final Gravity 1.018
Alcohol Cont 6.2%

1 oz. Azacca Hop Pellets (Bittering) with 60 minutes left in the boil.
1 oz. Azacca Hop Pellets (Flavoring) with 20 minutes left in the boil.
1 oz. Chinook Hop Pellets (Flavoring) with 10 minutes left in the boil.
1 oz. Chinook Hop Pellets (Finishing) with 0 minutes left in the boil.
1 oz. Azacca Hop Pellets (Finishing) with 0 minutes left in the boil.

2 oz. Azacca Hop Pellets (Dry Hop) for 5 Days after 10 days of fermentation

White Labs #051 California V or Wyeast 1272 American Ale II

5 Muslin Bags
5 oz Priming Sugar (for bottling)

* The malted grains are all **crushed together** in the clear plastic bag.

Procedure

A few hours before you begin to brew, prepare your liquid yeast according to the package instructions. We assume that you are familiar with all-grain homebrewing techniques, so these procedures are abbreviated.

1. Mash for an hour at 152°F with a 1.25 quarts of water per pound of grain. Adjust this temperature to personal preference. Lauter and sparge as normal up to 6 gallons (adjust for your rate of boil-off).
2. Boil for an hour, adding hops along the schedule detailed above. Keep an eye on the pot to avoid boil-overs.
3. With 15 minutes left in the boil, add ½ teaspoon of Irish Moss, or 1 Whirlfloc tablet, to help clarify your beer (optional).
4. At the end of the boil, chill the wort as quickly as possible. A copper or stainless steel immersion chiller is a great way to accomplish this.
5. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired. Add the yeast.
6. Store the fermenter where the temperature will be a fairly constant 65° – 70°F. Active fermentation may take only a few days, or it can last up to 2 weeks. A hydrometer reading is a great way to determine when the fermentation is done. Keep the beer in the primary fermenter until active fermentation is complete (no signs of active fermentation for the last 2 to 3 days).
7. After 10 days of fermentation, add 2 oz of Azacca hop pellets for 5 days of Dry Hop.
8. When ready to bottle, siphon the beer into your sanitized bottling bucket, leaving sediment behind. Boil the priming sugar in 1-2 cups of water for a few minutes, gently stir into the beer, and bottle as usual.

For Store Use, Not part of instructions ; Hops – 5 oz Azacca, 2 oz Chinook

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