

Popular Vote American IPA

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

7 lb. Briess Golden Light DME
1.75 lb. Deer Creek Twilight Wheat*
.5 lb. Weyermann Light Munich*

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

10 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 basic homebrewing techniques, so these procedures are abbreviated.

1. Divide the cracked grains among 3 of the muslin bags (about ½ pound per bag) and add them to your brew kettle along with up to 2.5 gallons of cold water (keep enough head space to avoid boil-overs). Heat slowly.
2. Steep the grains in hot water (about 145° – 160°F) to extract flavor and color – do not allow to boil. After about 30 minutes, remove the grain bags and then bring the water to a boil.
3. Remove the pot from the heat and add the cans of malt extract. Keep the kettle off the burner and stir until the malt extract is *completely* dissolved.
4. Put the pot back on the burner and bring it to a boil. Once boiling commences, place the bittering hops into muslin bags (no more than 1 oz per bag), add them to the pot, and set your timer to boil for 1 hour. Keep an eye on the pot to avoid boil-overs.
5. After 40 minutes of boiling, add the flavoring hops (in a muslin bag).
6. After 45 minutes of boiling, add ½ teaspoon of Irish Moss, or 1 Whirlfloc tablet, to help clarify your beer (optional).
7. After 50 minutes of boiling, add the flavoring hops (in a muslin bag).
8. After 60 minutes of boiling, turn off the heat and add the finishing hops (in a muslin bag). Put a lid on your pot and cool it in an ice bath (use your sink) for about 30 minutes. Remove the hop bags from the kettle.
9. Pour 1½ gallons of cold water into your sanitized fermenter, add the cooled wort (the stuff in your pot), and top up with additional water to 5 gallons. Aerate the wort with vigorous stirring, rocking the fermenter, etc.
10. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired. Add the yeast.
11. 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).
12. After 10 days of fermentation, add 2 oz of Azacca hop pellets for 5 days of Dry Hop.
13. 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.

Statistics

Original Gravity 1.065
Final Gravity 1.018
Alcohol Cont 6.2%

Keystone Homebrew Supply

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

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