# **TrueBrew**<sup>™</sup>

# SESSION IPA Ingredient Kit OG: 1.050 Ready: 2-4 weeks

More hops than a Pale Ale and less malt than a standard IPA, the Session IPA is the perfect compromise for Hop-Heads who want to hoist a few! Classic American hop varieties add the aroma and flavor IPA fans crave, the lower gravity makes it the one IPA to have...when you're having more than one!

# INVENTORY

## **Specialty Grain Blend:**

- 8 oz Crisp Crystal 45L (Step 2)
- Mesh steeping bag (Step 2)

## Malts:

• 2 x 3.3 lb cans Golden Light Liquid Malt Extract (Step 3)

#### Yeast:

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

## 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

Fermentation Temperature :
Notes:

Brew Date :

Final Gravity : \_\_ Bottling Date : \_

# Hops & Flavorings:

- 1 oz CTZ Hop Pellets (Step 5)
- 1 oz Cascade Hop Pellets (Step 6)
- 2 oz Amarillo<sup>®</sup> Hop Pellets (Step 12)

## Other:

- 150 g Priming Sugar (Step 14)
- Instructions



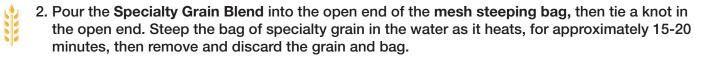




## **BREW DAY**

## BREWING

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



- 3. Pour **2 cans of Light 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 CTZ hops to the brew pot and reset the timer for 44 minutes.
- 6. When 44 minutes is up, add **1 oz 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 & DRY HOPS**

- 10. Carefully cut open the pack of **Fermentis US-05 Ale yeast**, sprinkle the yeast 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.
  - 12. After the beer has fermented for 3 days, carefully open the fermentor and pour **2 oz Amarillo**<sup>®</sup> hops into the fermenting beer. Re-seal the fermentor and continue with fermentation.

## BOTTLING DAY

- 13. 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 bottlecaps to cap them.
- 14. Prepare a priming solution by mixing **150 g priming sugar** with 1 pint of boiling water.
- 15. Mix the priming solution with the fermented beer.
- 16. Fill the bottles with primed beer and cap.
- 17. Store the bottles in a dark place at 70°F for 10-14 days to carbonate.
- 18. Chill the bottles and enjoy your homemade hand-crafted Session IPA!