TrueBrew[™]

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[®] Hop Pellets (Step 12)

Other:

- 150 g Priming Sugar (Step 14)
- Instructions



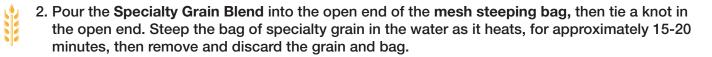




BREW DAY

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**[®] 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!