



The Brutest IPA

Super dry, hopped with Galaxy and Cashmere for notes of orange juice, pineapple, ruby red grapefruit, and melon.

courtesy of



Durham, NC

Bitterness: 20-30 IBU ABV: 5.5% - 6.5% Color: 3 - 5 SRM (light) Original Gravity: expected: 1.050-1.053 actual: _____

Final Gravity: expected: 1.005-1.009 actual: _____

Kit Contents

- Grain & Fermentables
 - 1 lb Crushed Vienna Malt
 - 3-3 lb Golden Light Liquid Malt Extract
 - 1 lb Golden Light Dry Malt Extract
 - 2 lb Rice Syrup Solids
- Hops
 - 1 oz Columbus
 - 2 oz Cashmere
 - 2 oz Galaxy
 - 2 oz Hallertau Blanc
- Misc.
 - 3 mL Beerzym HopFlower*
 - 1 count Grain Steeping Bag
- Yeast
 - 1 pack Hornindal Kveik Yeast*

*must be stored cold; may be packaged separately

Brew Day Instructions

1. Read through the recipe to make sure you have what you need for brew day. At the very least, you'll want:

- 5 gallon brew pot
- 6 gallon fermenter
- Long spoon or paddle
- Airlock
- Thermometer
- Star-San
- Hydrometer
- Funnel or Autosiphon

2. Steeping:

- Bring about 1 1/2 gallons of water to 150 - 155°F in your brew pot.
- Pour crushed grain into the muslin bag provided and tie a knot in the top.
- Steep the grain in the hot water for at least 30 minutes, holding the temperature under 170°F. You can turn the heat off if needed, but try to keep it around 150°F.

Remove the grain and let it drip into the pot. Feel free to squeeze the bag gently.

Dispose of the spent grain and add another 1 1/2 gallons of water to your pot.

3. Adding Extract:

Add the ingredients to the right into your pot, stirring gently, with the heat off to prevent scorching. (Some extract may need to be added later, so double check this list.)

Amount	Ingredient
1 lb	Golden Light Dry Malt Extract
2 lb	Rice Syrup Solids

Pre-boil Additions

4. Boiling:

Once everything is thoroughly dissolved, crank up the heat and bring the wort to a rolling, uncovered boil. Keep an eye out for boil-overs.

Set a timer to start counting down from 60 minutes and add ingredients according to the boil schedule. Stir in any extract carefully; make sure hops are in contact with the wort, not the side of the pot.

Turn off the heat after 60 minutes. Give the pot a big stir and steep any “whirlpool” additions in the hot wort.

(If your kit includes liquid yeast, now is a good time to let it start warming up to room temp.)

Amount	Ingredient	Boil for:
3-3 lb	Golden Light Liquid Malt Extract	15 min

60 Minute Boil

Amount	Ingredient	Steep for:
1 oz	Columbus	60 min

Whirlpool

5. Chilling & Racking:

Cool the wort down to the yeast’s optimal fermentation temperature with a wort chiller or an ice bath. Everything that will touch the wort after this point needs to be sanitized!

Pour or siphon the chilled wort into a clean, sanitized fermenter, leaving behind loose hops and coagulated protein (“trub.”)

Top off your fermenter to 5 gallons with about 3 gal of clean water (water needed will vary based on boil-off.)

Measure the Original Gravity of the wort with a hydrometer and record it.

6. Pitching Yeast:

Aerate the wort by splashing it back and forth between the fermenter and a sanitized bucket, or by shaking the fermenter. Yeast need some oxygen to kickstart fermentation.

Sanitize the outside of your packet of yeast and cut it open with sanitized scissors. Pour the yeast directly into the wort.

Attach a filled airlock to your fermenter and move it to a dark, temperature stable place.

After Brew Day

1. Primary Fermentation

You should see bubbling from your airlock by the next day, indicating your yeast are transforming the wort into beer!

2. Additions

Post-fermentation additions can be added directly to the beer once active fermentation slows.

Amount	Ingredient	Leave for:
2 oz	Cashmere	2 - 3 days
2 oz	Galaxy	2 - 3 days
2 oz	Hallertau Blanc	2 - 3 days
3 mL	Beerzym HopFlower	2 - 3 days

Dry-Hop

3. Packaging

Check the gravity of the beer once finished and record as Final Gravity.

Dissolve 4.35 ounces of corn sugar in 1 ½ cups of boiling water and let cool.

Add the sugar solution to a sanitized bottling bucket and gently rack the beer on top.

Bottle, cap, and let condition for 2 weeks as the bottles naturally carbonate.