

Topped With Hops



DOUBLE

IPA



Ingredient Kit

CUT THIS OUT FOR
YOUR TAP HANDLE

TOPPED WITH HOPS DOUBLE IPA

SUGGESTED YEAST

White Labs: WLP001 California
Wyeast: 1056 American
Imperial: A07 Flagship
Omega: West Coast Ale I
CellarScience Dry: CALI
Fermentis Dry: US-05 American

LME KIT

- 10 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 12 oz White Wheat
- 8 oz Carastan

DME KIT

- 8.5 lbs Light Dry Extract

SPECIALTY MALTS:

- 12 oz White Wheat
- 8 oz Carastan

ALL-GRAIN KIT

- 13 lbs 2-Row

SPECIALTY MALTS:

- 12 oz White Wheat
- 8 oz Carastan

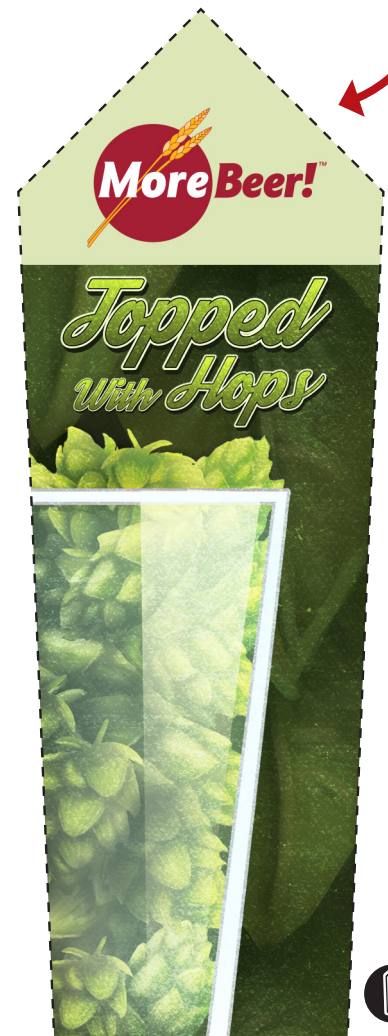
HOPS

- | | |
|-------------------------------------|--|
| • 2 oz Magnum – Boil 90 min | • 1 oz Centennial – Boil last 1 min |
| • 1 oz Amarillo® – Boil last 5 min | • 1 oz Columbus – Boil last 1 min |
| • 1 oz Apollo™ – Boil last 5 min | • 1 oz Amarillo® – Add dry hops 3-5 days before packaging |
| • 1 oz Centennial – Boil last 5 min | • 1 oz Apollo™ – Add dry hops 3-5 days before packaging |
| • 1 oz Columbus – Boil last 5 min | • 1 oz Centennial – Add dry hops 3-5 days before packaging |
| • 1 oz Amarillo® – Boil last 1 min | • 1 oz Columbus – Add dry hops 3-5 days before packaging |
| • 1 oz Simcoe® – Boil last 1 min | • 1 oz Simcoe® – Add dry hops 3-5 days before packaging |

OTHER ADDITIONS

- 1 lb Candi Sugar – Boil last 10 min
- Clarifier – Boil last 5 min

XKIT262



FITS OUR TAP HANDLE D1282 PERFECTLY



TOPPED WITH HOPS DOUBLE IPA

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 148°F. Add Candi Sugar during the last 10 minutes of the boil. We recommend a fermentation temperature in the 66-68°F range. Add dry hops 3-5 days before packaging.

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



NEED HELP?

SEARCH

TOPPED WITH HOPS DOUBLE IPA KIT
on [MoreBeer.com](https://morebeer.com)
to see detailed brewing
instructions & descriptions

LEARN MORE

Over 250 Articles at
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&
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morebeer.com/videos

BREW DAY QUESTIONS?

Our friendly staff
are ready to help!

GIVE US A CALL
800-600-0033
OR EMAIL US 24/7
info@morebeer.com

BEER STATS

EST. ORIGINAL GRAVITY
1.073-78

ACTUAL O.G.

SRM: 9

IBU'S: 110

EST. ABV %: 8.1

ACTUAL ABV %:

DATE BREWED:

NOTES:

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE:

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://morebeer.com)

RECORD KEEPING



DATE BREWED

GALLONS IN FERMENTER

ORIGINAL GRAVITY

TEMP OF WORT AT PITCH

LAG TIME

FERMENTATION TEMP

DAYS IN FERMENTER

FINAL GRAVITY

YEAST STRAIN

FOR ALL GRAIN BREWERS



STRIKE WATER TEMP

MASH TEMP

BREWING CALCULATORS

morebeer.com/calc

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!