

TrueBrew™



CITY OF GOLD HAZY IPA

Ingredient Kit

OG: 1.059

Ready: 2-4 weeks

Like a lost city emerging from tropical mists, this North-east IPA-inspired concoction features a soft, pillowy texture and pale opacity from lots of Pilsen and Wheat malts with the fruit candy and peach character of El Dorado® hops placed front and center.

Brew Date : _____
Final Gravity : _____
Bottling Date : _____
Fermentation Temperature : _____
Notes: _____

INVENTORY

Malt:

- 1 x 3.3 lb can Briess Pilsen Liquid Malt Extract (Step 2)
- 1 x 3.3 lb can Briess Wheat Liquid Malt Extract (Step 4)
- 1 x 1 lb bag Briess Pilsen Dry Malt Extract (Step 4)
- 1 x 1 lb bag Briess Wheat Dry Malt Extract (Step 4)



Hops & Flavorings:

- 1.150 g El Dorado® Hop Pellets (Step 5)
- 1.150 g El Dorado® Hop Pellets (Step 6)
- 2 oz El Dorado® Hop Pellets (Step 11)



Yeast:

- 11.5g Fermentis SafAle S-04 Yeast (Step 9)



Other:

- 150 g Priming Sugar (Step 12)
- Instructions



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

BREW DAY

BREWING

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



2. Pour 1 can of Pilsen liquid malt extract into the warm water in the brew pot and stir until dissolved.

3. Bring the malt-water mixture to a boil, and set a timer for 45 minutes.



4. When 45 minutes is up, add 1 can of Wheat liquid malt extract, 1 bag of Pilsen dry malt extract, and 1 bag of Wheat dry malt extract to the brew pot and stir to dissolve. Return to a boil and reset the timer for 5 minutes.



5. When 5 minutes is up, add 1.150 g El Dorado® hops to the pot, and reset the timer for 10 minutes.



6. When 10 minutes is up, turn off the heat and add 1.150 g El Dorado® hops – the boil is now finished.

COOLING

7. 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.

8. Pour the cooled wort into a sanitized fermentor and add water to bring the volume up to 5 gallons.

FERMENTATION



9. Carefully cut open the pack of SafAle S-04 Yeast and sprinkle over the surface of the wort, then seal the fermenter and move to a quiet, dark location that is approximately 70°F.

10. 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 3-7 days.



11. After the beer has fermented for 3 days, carefully open the fermentor and pour 2 oz El Dorado® hops into the fermenting beer. Re-seal the fermentor and continue with fermentation.

BOTTLING DAY

12. 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 bottle caps to cap them.



13. Prepare a priming solution by mixing 150 g priming sugar with 1 pint of boiling water.

14. Fill the bottles with primed beer and cap.

15. Store the bottles in a dark place at 70°F for 10-14 days to carbonate.

16. Chill the bottles and enjoy your homemade hand-crafted City of Gold Hazy IPA!



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