

TrueBrew™



WHITE IPA

Ingredient Kit

OG: 1.060

Ready: 2-4 weeks

A fledging style of beer, White IPA, combines the best qualities of both an IPA and a Belgian Witbier to create a refreshing masterpiece. What you get is the hoppy bitterness and aroma of an IPA, light body from the use of wheat and oats and spice from a touch of orange peel and coriander as indicative of Belgian Witbiers.

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

INVENTORY

Specialty Grain Blend:

- 8 oz Flaked Wheat, 4 oz Rahr 6 Row, 4 oz Flaked Oats (Step 2)
- Mesh steeping bag (Step 2)



Malt:

- 1 x 3.3 lb can Briess Pilsen Liquid Malt Extract (Step 3)
- 1 x 3.3 lb can Briess Pilsen Liquid Malt Extract (Step 5)
- 1 x 1 lb bag Briess Wheat Dry Malt Extract (Step 5)

Hops & Flavorings:

- 1 oz CTZ Hop Pellets (Step 4)
- 1 oz Bitter Orange Peel (Step 5)
- 0.150 g Coriander (Step 5)
- 2 oz Cascade Hop Pellets (Step 6)
- 1 oz Citra® Hop Pellets (Step 11)



Yeast:

- 11.5g Fermentis SafAle US-05 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

Visit TrueBrewKits.com to learn more.

BREW DAY

BREWING

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



2. Pour the **Specialty Grain Mixture** into the open end of the mesh steeping bag, then tie a knot in the open end. Steep the bag of specialty grain in the water as it heats, for approximately 15-20 minutes, then remove and discard the grain and bag.



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



4. Bring the malt-water mixture to a boil. Add **1 oz CTZ hops** and set a timer for 45 minutes.



5. When 45 minutes is up, add **1 can of Pilsen liquid malt extract** and **1 bag of Wheat dry malt extract** to the brew pot and stir to dissolve. Return to a boil and add **1 oz Bitter Orange Peel**, and **0.150 g Coriander**, then reset the timer for 15 minutes.



6. When 15 minutes is up, turn off the heat and add **2 oz Cascade 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 US-05 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 **1 oz Citra® 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 White IPA!

