



# Brut IPA

Inspired by the crisp, bubbly taste of champagne, our Brut IPA is very light in color with huge hop character courtesy of the fruit-forward Mosaic® whirlpool hop additions. The introduction of glucoamylase enzyme creates a bone-dry, effervescent finish that's refreshing and unique. Enjoy now, this kit will only be around for a limited time!

IBUs: 15 - 20	OG: 1.051 - 1.057	FG: 0.999 - 1.000
ABV: 7.0% - 7.25%	Difficulty: Advanced	Color: Straw

### Contents

- Ingredients
  - Grain Bag(s)
  - Priming Sugar
  - Bottle Caps
  - Brewing Procedures
- Hops may vary due to availability.

### Glossary

<b>OG</b> Original Gravity	<b>DME</b> Dried Malt Extract
<b>SG</b> Specific Gravity	<b>LME</b> Liquid Malt Extract
<b>FG</b> Final Gravity	<b>IBU</b> International Bittering Units ( <i>Tinseth</i> )
<b>CO2</b> Carbon Dioxide	<b>ABV</b> Alcohol by Volume

### Ingredients

- FERMENTABLES**  
3 lb. Extra Light DME  
1 lb. Extra Light DME  
1 lb. Corn Sugar
- SPECIALTY GRAINS**  
1 lb. Flaked Maize  
1 lb. Pale
- HOPS**  
1 oz. pack Centennial  
3 packs 1 oz. Mosaic®
- YEAST**  
1 Sachet
- GLUCOAMYLASE**  
1 Sachet

## Recommended Procedures

**NOTE: This recipe incorporates late malt additions to ensure the lightest color possible for this beer style. Refer to BREW DAY SCHEDULE.**

**BREW DAY** (DATE \_\_\_ / \_\_\_ / \_\_\_)

### 1. READ

Read all of the recommended procedures before you begin.

### 2. SANITIZE

Thoroughly clean and sanitize ALL brewing equipment and utensils that will come in contact with any ingredients, wort or beer with a certified sanitizer, e.g., Star San or IO Star.

### 3. STEEP GRAINS - see "Steep to Convert" insert

### 4. START BOIL

Bring your wort to a gentle, rolling boil. Add the **1 lb. pouch of Extra Light DME and 1 lb. Corn Sugar** to the boiling wort. Continuously stir the extract into the wort as it returns to a gentle, rolling boil<sup>1</sup>.

### 5. FOLLOW SCHEDULE<sup>2</sup>

As directed on the BREW DAY SCHEDULE (right), slowly sprinkle the hops into the boiling wort. Be careful not to let the wort boil over the pot. Using the provided BREW DAY SCHEDULE, note the time the hops were added to help keep your brew on schedule. Continue the gentle, rolling boil until the boil is complete.

### 6. WHIRLPOOL HOP ADDITION

Cool the wort down to 180°F. Add three 1 oz. packs of Mosaic® Hops. Allow hops to steep at 180°F for 20 minutes, gently stirring occasionally. After 20 minutes continue on to step 7.

## Recommended Brew Day Equipment

- 4 Gallon Brew Pot (or larger)
- 6.5 Gallon Fermenter
- Airlock
- Long Spoon or Paddle
- Hydrometer
- Thermometer
- No-Rinse Sanitizer
- Cleanser

### Brew Tips

- <sup>1</sup>Pay careful attention that the extract does not accumulate and caramelize on the bottom of your brew pot.
- <sup>2</sup>When consumed, hops can cause malignant hyperthermia in dogs, sometimes with fatal results. Even small amounts, including "spent" hops from brewing, can trigger a deadly reaction.

## BREW DAY SCHEDULE

1. Set your timer for 60 min. and start \_\_\_:\_\_\_ (time)
2. Boil 50 minutes
3. Add **3 lb. pouch of Extra Light DME** and 1 oz. packs of Centennial hops \_\_\_:\_\_\_ (time)
4. Boil final 10 minutes
5. Terminate boil \_\_\_:\_\_\_ (time)

**Total Boil Time: 60 Minutes**

**Continue to Step #6**  
**~WHIRLPOOL HOP ADDITION~**



## Recommended Procedures (continued)

### 7. COOL WORT & TRANSFER

Finish cooling the wort down to approximately 70°F by placing the brew pot in a sink filled with ice water<sup>3</sup>. Pour or siphon the wort into a sanitized fermenter. Avoid transferring the heavy sediment (trub) from the brew pot to the fermenter.

### 8. ADD WATER

Add enough clean water (approx. 64° - 72°F) to the fermenter to bring your wort to approximately 5 gallons<sup>4</sup>. Thoroughly stir the water into the wort. Using a sanitized hydrometer take an Original Gravity (OG) reading. Once you are satisfied your wort is at the proper volume and within the OG range, record the OG in the ABV% CALCULATOR (right).

### 9. PITCH YEAST

Sprinkle the contents of the yeast sachet (DO NOT REHYDRATE) over top of the entire wort surface and stir well with sanitized spoon or paddle. Firmly secure the lid onto the fermenter. Fill your airlock halfway with water and gently twist the airlock into the grommated lid. Move the fermenter to a dark, warm, **temperature-stable** area (approx. 64° - 72°F).

## FERMENTATION

### 10. MONITOR & RECORD

The wort will begin to ferment within 24 - 48 hours and you may notice CO2 releasing (bubbling) out of the airlock<sup>5</sup>. If no bubbling is evident on day two of fermentation, take a gravity reading with a sanitized hydrometer. If gravity has dropped below your OG reading then fermentation is taking place. Allow the beer to ferment for 4 - 6 days<sup>6</sup>.

## ENZYME ADDITION

### 11. ADD GLUCOAMYLASE ENZYME

Add the glucoamylase enzyme immediately after you've transferred to your secondary fermenter. If you don't have a secondary fermenter then add the enzyme to your primary fermenter. Fermentation will start again as the glucoamylase enzyme works to create more fermentable sugars for the yeast to consume. Allow the beer to ferment an additional 4 days. After day 4 take a hydrometer reading to ensure your gravity is in the 0.999 - 1.000 FG range. If it is not, continue fermentation until it reaches this range. Record your FG reading in the ABV% CALCULATOR (right).

## BOTTLING DAY (DATE \_\_\_ / \_\_\_ / \_\_\_)

### 12. READ

Read all of the recommended procedures before you begin.

### 13. SANITIZE

Thoroughly clean and sanitize ALL brewing equipment, utensils, and bottles that will come in contact with any ingredients, wort or beer with a certified sanitizer, e.g., Star San or IO Star.

### 14. PREPARE PRIMING SUGAR

In a small saucepan dissolve 4.5 oz. of priming sugar into 2 cups of boiling water for 5 minutes. Pour this mixture into a clean bottling bucket. Carefully siphon beer from the fermenter to a bottling bucket. Avoid transferring any sediment. Stir gently for about a minute. **1 oz. of priming sugar is equal to approx. 2.5 tablespoons**

### 15. BOTTLE

Using your siphon setup and bottling wand, fill the bottles<sup>7</sup> to within approximately one inch of the top of the bottle. Use a bottle capper to apply sanitized crown caps.

### 16. BOTTLE CONDITION

Move the bottles to a dark, warm, **temperature-stable** area (approx. 64° - 72°F). Over the next two weeks the bottles will naturally carbonate. Carbonation times vary depending on the temperature and beer style, so be patient if it takes a week or so longer.

**CHILL & ENJOY YOUR TASTY BREW AND THANK YOU FOR CHOOSING BREWER'S BEST® PRODUCTS.**

## Brew Tips

<sup>3</sup>To avoid bacteria growth do this as rapidly as possible. Do not add ice directly to the wort. Alternatively, you can use a brewing accessory like a Wort Chiller.

<sup>4</sup>Be careful not to add a volume of water that will cause the wort to fall outside of the OG range specified in the BREW STATS.

<sup>5</sup>Within 4 - 6 days the bubbling will slow down until you see no more CO2 being released.

<sup>6</sup>Consider transferring your beer to a secondary carboy, see "Two-Stage (Secondary) Fermentation" sidebar below.

<sup>7</sup>Use standard crown bottles, preferably amber color. Make sure bottles are thoroughly clean. Use a bottle brush if necessary to remove stubborn deposits. Bottles should be sanitized prior to filling.

## Two-Stage (Secondary) Fermentation

Brewer's Best® recommends home brewers employ the practice of a two-stage fermentation. This will allow your finished beer to have more clarity and an overall better, purer flavor. All you need is a 5-gallon carboy, drilled stopper, airlock and siphon setup to transfer the beer. You will also need to monitor and record the SG with your hydrometer when the beer is in the 'primary'. When the fermentation slows (5-7 days), **but before it completes**, simply transfer the beer into the carboy and allow fermentation to finish in the 'secondary'. Leave the beer for about two weeks and then proceed to Bottling Day. Consult your local retailer to learn more about this technique.

(SECONDARY RACK DATE \_\_\_ / \_\_\_ / \_\_\_)

## Recommended Bottling Day Equipment

- 6.5 Gallon Bottling Bucket
- Bottle Brush
- Siphon Setup
- Capper
- Bottle Filling Wand
- Sanitizer
- 12 oz. Bottles (approx. 53)
- Crown Caps

## ABV% Calculator

(OG - FG) x 131.25 = ABV%

(\_\_\_\_ \* - \_\_\_\_ \*\*) x 131.25 = \_\_\_\_ %

\*OG from Step #8

\*\*FG from Step #10



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