

# Brrr! Clone

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## Red IPA

An old classic, NW Red IPA by Widmer Brothers Brewing

**OG=1.071, FG=1.018, ABV=6.9%, IBU=80**

## KIT INVENTORY

\*Store liquid yeast and Hops in the refrigerator

### Steeping grains:

- .50lb. Crystal 10
- .50lb. Crystal 80
- .50lb. Carapils
- .25lb. Chocolate

### Extracts:

- 6.6 lb. Pilsen liquid malt extract (LME)
- 1 lb. Pilsen dry malt extract (DME)

### Hops:

- 1 oz. Warrior (60min)
- 1 oz. Cascade (30min)
- 1 oz. Simcoe (10min)

### Bottling Primer:

- 5 oz. Priming Sugar (Corn Sugar)

## BREWING INSTRUCTIONS

(Read completely before brewing)

- If using, activate the liquid yeast culture (see directions on back) and weigh out hops if necessary.
- Start with 3 gallons of water in the brew kettle. Steep the **bag of grains** between 150-160F for 30 minutes. After 30 min remove the grain bag and discard. Do not squeeze!
- Add all **extracts** to the kettle, do your best to fully dissolve them before applying direct heat. You now have wort (unfermented beer), bring your wort to a boil (watching carefully for a boil over).
- Add **1 oz. Warrior**, set timer for **60** minutes.
- With **30** minutes remaining, add **1 oz. Cascade**.
- With **10** minutes remaining, add **1 oz. Simcoe**
- After the 60-minute-long boil, remove kettle from heat, cover with lid and cool as quickly as possible to 100°F. Use a wort chiller or make an ice bath in your sink.
- Fill your sanitized primary fermenter with 2 gallons of cold water, and then add your 100F wort. Using additional cold water, top up the volume to 5 gallons.
- Add (pitch) **yeast** when the temperature of the wort is between 65 and 72°F. Stir or shake well to oxygenate your wort.
- Affix a sanitized airlock into your primary fermenter, allow to ferment in the dark for 7-10 days. Do your best to ferment within the temperature range of your yeast.
- Take a gravity reading to confirm it is finished fermenting. It should match your final gravity or **F.G.** Transfer (rack) the beer by siphoning to a 5-gallon secondary fermenter. At this point add the **1 oz. Cascade Cryo** hops to the fermenter (Dry Hop). Allow your beer to finish fermenting and absorb the fresh dry hopping aroma. (approx. 1-2 weeks)
- Prepare to bottle by boiling 5 oz. of **Priming Sugar (Corn sugar)** in 1 pint of water, pour this mixture into the bottling bucket.
- Transfer your beer into the bottling bucket by siphon, stir gently to incorporate the Priming sugar evenly (avoid splashing). Fill and cap bottles immediately.
- Allow the bottles of beer to rest at room temperature for 10 -14 days to carbonate, then cool and enjoy!!

## TIPS & TRICKS

We recommend boiling your hops in a hop bag (muslin sock) or straining them out before primary fermentation.

Adding Irish moss or Whirlfloc to your boil for the last 15 min. is a nice touch for better clarity, but not essential. (Not included in kit)

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