



May all your fermentations be Great Fermentations!

Pacific Heights Double IPA – *Straight from the west coast!*

Inspired by myriad first century philosophers, we've put together this double IPA with a light malt character and 100+ IBUs. The dry finish and resinous hop character create a service vessel that will deliver hops directly to your mouth!

BEER SPECS

Original Gravity:

1.078 —1.080 @ 65% efficiency

1.084 —1.086 @ 70% efficiency

1.089 —1.091 @ 75% efficiency

Final Gravity: 1.015 —1.019

IBU: 100+

ABV%: 8.5% - 9.5%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

In order to achieve a highly fermentable wort, we suggest you mash this beer low, between 148° and 150° F.

Fermentation Schedule:

Due to the abundance of fermentable sugar, this beer should be fermented with 2 packs of yeast, or an appropriate yeast starter.

Ferment between 66-68° F for 10-12 days. Once active fermentation stops, dry hop in the primary fermenter for 7 days.

RECIPE DETAILS

13.0 lbs American 2 Row Barley

1.0 lb White Wheat malt

0.5 lb Biscuit Malt

1.0 lb Corn Sugar

FERMENTABLES

1.0 oz Galaxy Hops, Boil 60 Minutes

1.0 oz Galaxy Hops, Boil 45 Minutes

1.0 oz Chinook Hops, Boil 30 Minutes

1.0 oz Chinook Hops, Boil 15 Minutes

1.0 oz Galaxy Hops, Boil 0 Minutes

1.0 oz Galaxy Hops, Add as Dry Hop

1.0 oz Chinook Hops, Add as Dry Hop

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1272 American Ale II, Safale 05

