

LOVE2BREW

WEST COAST IPA (ALL-GRAIN – 2.5 GALLON)



When you think of West Coast IPAs two things typically come to mind, big flavor and bitterness. Our IPA starts with a BIG aroma of a unique Pine and Grapefruit combinations gained from the Simcoe/Cascade combination. Depending on your preference this beer may be very bitter or just the right amount as the IBUs are off the charts for this style of brew. The piney taste from the Simcoe dominates at first but the Centennial leaves hints of a citrus blend throughout your palate as you allow the beer to linger. An excellent brew for IPA lovers who want a great example of their favorite style.

KIT STATISTICS

- 2 Weeks Primary Fermentation
- 1 Week Secondary Fermentation
- 3 Week Bottle Conditioning
- Original Gravity: 1.063
- 6.6% ABV (Estimated)
- IBUs: 94.1
- SRM: 5.9
- 60 Minute Boil

HOME BREW KIT CONTENTS

Malts & Specialty Grains

- 3 lb. Golden Promise
- 1 lb. 2-Row Pale Malt
- 1 lb. Munich Malt
- 8 oz. White Wheat Malt
- 8 oz. Carapils

Hops

- 1/2 oz. Columbus (First Wort Hop)
- 1 oz. Simcoe (Aroma)
- 1/2 oz. Centennial (Aroma)
- 1/2 oz. Cascade (Aroma)
- 1/2 oz. Simcoe (Dry Hop)
- 1/2 oz. Cascade (Dry Hop)

Yeast Choices

- Safale US - 05
- Nottingham Ale Yeast
- White Labs California Ale Yeast (WLP001)
- Wyeast American Ale Yeast (1056)

Other

- 2 oz. Corn Sugar
- 2 oz. Priming Sugar

MASH INGREDIENTS:

- 3 lb. Golden Promise
- 1 lb. 2-Row Pale Malt
- 1 lb. Munich Malt
- 8 oz. White Wheat Malt
- 8 oz. Carapils

MASH SCHEDULE:

Saccharification Rest: 152°F for 60 minutes

Mashout: 168°F for 10 minutes

BOIL ADDITIONS

- 1/2 oz. Columbus (First Wort Hop – Add after sparge but before you bring water to a boil)
- 1/2 oz. Simcoe (10 Mins.)
- 2 oz. Corn Sugar (10 Mins.)
- 1/2 oz. Centennial (5 Mins.)
- 1/2 oz. Simcoe (0 Mins.)*
- 1/2 oz. Cascade (0 Mins.)*
- 1/2 oz. Simcoe (Dry Hop)
- 1/2 oz. Cascade (Dry Hop)

*We recommend cooling your wort to ~170°F and then adding 1 oz. of Simcoe and 1 oz. of Cascade hops to your wort. Let the hops steep for 30 minutes before resuming cooling. If not possible just add at 0 minutes and cool.

If you have any questions while brewing your beer call us at 1.888.654.5511 or email support@love2brew.com. We're open 7 days a week to help you brew the best beer possible!

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