

LOVE2BREW

BRULOSOPHY SERIES: MACC IPA (ALL-GRAIN)



brulosophy.com



“They who drink beer will think beer.” The Brülosophy creed speaks to homebrewers around the world about our shared quest to brew better beer. Love2brew has partnered with Brülosophy to bring you a series of Beer Recipe Kits that are the product of the culmination of efforts from the Brülosophy team to experiment, tweak, and challenge brewing knowledge all for the purpose of brewing better beer. The MACC IPA is an assertive IPA utilizing the hop combination of Mosaic, Amarillo, Centennial, and Citra to create a brew with huge flavor and aroma notes of Orange, Citrus, and a Tropical Fruit nose. Medium-light bodied with a balanced malt backbone this IPA finishes clean without harsh bitterness. Designed to be enjoyed as fresh as possible to maximize your experience with a huge hop punch!

KIT STATISTICS

- 2 Weeks Primary Fermentation
- 5 Days Secondary Fermentation
- 2 Weeks Bottle Conditioning
- Original Gravity: 1.066
- 7.0% ABV (Estimated)
- IBUs: 81.1
- SRM: 6.7
- 60 Minute Boil

HOMEBREW KIT CONTENTS

Malts & Specialty Grains

- 10 lb. 2-Row Brewers Malt
- 1.75 lb Munich Malt 10L
- 10 oz. Honey Malt

Hops

- 1/4 oz. US Magnum (Bitter)
- 2 oz. Amarillo (Aroma)
- 2 oz. Citra (Aroma)
- 2 oz. Mosaic (Aroma)
- 1 oz. Centennial (Aroma)
- 1.5 oz. Amarillo (Dry Hop)
- 1.5 oz. Citra (Dry Hop)
- 1.5 oz. Mosaic (Dry Hop)

Yeast Choices

- Safale US-05
- Nottingham Ale Yeast
- White Labs San Diego Super Yeast (WLP090)*
- Wyeast American Ale Yeast (1056)

*Recommended yeast for this brew.

Other

- 5 oz. Priming Sugar

MASH INGREDIENTS:

- 10 lb. 2-Row Brewers Malt
- 1.75 lb Munich Malt 10L
- 10 oz. Honey Malt

MASH SCHEDULE:

Saccharification Rest: 152°F for 60 minutes

HOP ADDITIONS

- 1/4 oz. US Magnum (First Wort)
- 2 oz. Amarillo (20 Minute Whirlpool)
- 2 oz. Citra (20 Minute Whirlpool)
- 2 oz. Mosaic (20 Minute Whirlpool)
- 1 oz. Centennial (20 Min. Whirlpool)

- 1.5 oz. Amarillo (Dry Hop)
- 1.5 oz. Citra (Dry Hop)
- 1.5 oz. Mosaic (Dry Hop)

NOTES:

First Wort Hopping: Add your Magnum to your boil kettle before you begin your sparge or lautering, after you have collected your first runnings. Allow to remain in kettle for the entirety of your brewing process.

Whirlpool Addition: Add whirlpool hops at flameout (0 minutes). Hops should remain in the wort for a minimum of 20 minutes as you whirlpool before you begin cooling.

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!