Cabin Fever Session IPA Recipe

Instructions

This recipe is an Aussie Brewmakers 'take' on the sensational James Squires Cabin Fever Session IPA. This US session style IPA has an initial sweetness followed by a big citrus / tropical hop hit with a clean finish. The blend of Citra, Centennial and Azacca hops make this IPA a refreshing session beer. If you like the James Squires commercial offering then this kit will produce a session IPA in the same style and will be sure to please. This recipe is another great introduction to experimenting with hops, wet malts and steeping grains for the beginner or 'tin kit' brewer.

Ingredients:



EWMAKE

Dextrose Brewing Sugar 200g



Finishing Hops Azacca



Morgans Finishing Hops



Morgans Finishing Hops Centennial



Manarove Jacks M44 US West Coast Yeast



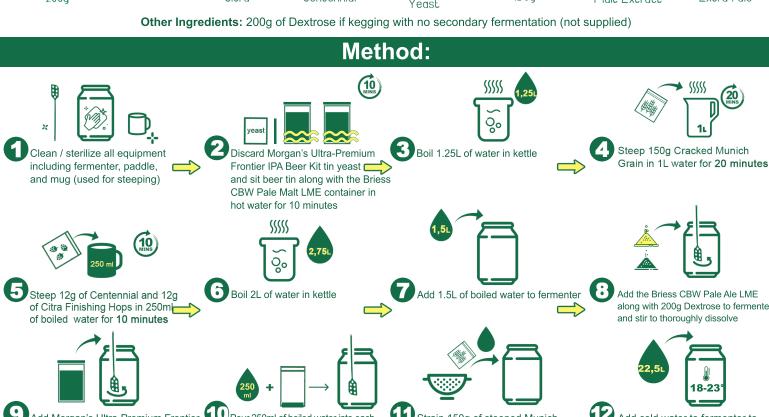
Munich Grain Cracked 150a



Briess Pilsen Light Dried Malt Extract



Morgans Master Malts Extra Pale



Add Morgan's Ultra-Premium Frontier IPA tin to fermenter and stir thoroughly to dissolve



of the Briess CBW Pale Ale LME container and the Morgan's UltraPremium Frontier IPA tin. Stir to dissolve remaining contents in both, then add to fermenter

steeped water to fermenter

Strain 150g of steeped Munich Grain into fermenter (do not add grain to fermenter) and rinse with water



Add the Briess CBW Pale Ale LME along with 200g Dextrose to fermenter and stir to thoroughly dissolve



Add cold water to fermenter to 22.5 Itrs and test temperature make sure it is between 18-23 degrees before pitching yeast



Take initial hydrometer reading

full flavour to develop

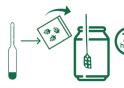


After 72 hours bottle as per normal. If you cannot bottle after 72 hours, remove all of the finishing hops bags from the fermenter and bottle within 7 days. Bottle conditioning of 4 weeks is recommended for





Yeast and stir gently



After primary fermentation activity has ceased (check with hydrometer) add the 25g Azacca Finishing Hops bag to the fermenter and gently stir in with sterilized paddle (dry hop). Leave these hops in the fermenter for 72 hours

N.B. If kegging, add 200g of Dextrose at step 8