



# 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:



Dextrose  
Brewing Sugar  
200g



Finishing Hops  
Azacca



Morgans  
Finishing Hops  
Citra



Morgans  
Finishing Hops  
Centennial



Mangrove Jack's  
M44 US  
West Coast  
Yeast



Munich Grain  
Cracked  
150g




Briess Pilsen  
Light Dried  
Malt Extract



Morgans  
Master Malts  
Extra Pale

**Other Ingredients:** 200g of Dextrose if kegging with no secondary fermentation (not supplied)

## Method:

-  Clean / sterilize all equipment including fermenter, paddle, and mug (used for steeping)
-  Discard Morgan's Ultra-Premium Frontier IPA Beer Kit tin yeast and sit beer tin along with the Briess CBW Pale Malt LME container in hot water for 10 minutes
-  Boil 1.25L of water in kettle
-  Steep 150g Cracked Munich Grain in 1L water for 20 minutes
-  Steep 12g of Centennial and 12g of Citra Finishing Hops in 250ml of boiled water for 10 minutes
-  Boil 2L of water in kettle
-  Add 1.5L of boiled water to fermenter
-  Add the Briess CBW Pale Ale LME along with 200g Dextrose to fermenter and stir to thoroughly dissolve
-  Add Morgan's Ultra-Premium Frontier IPA tin to fermenter and stir thoroughly to dissolve
-  Pour 250ml of boiled water into each of the Briess CBW Pale Ale LME container and the Morgan's Ultra-Premium Frontier IPA tin. Stir to dissolve remaining contents in both, then add to fermenter
-  Strain 150g of steeped Munich Grain into fermenter (do not add grain to fermenter) and rinse with water
-  Add cold water to fermenter to 22.5 ltrs and test temperature – make sure it is between 18-23 degrees before pitching yeast
-  Take initial hydrometer reading
-  Add steeped Centennial and Citra Finishing Hops bags and steeped water to fermenter
-  Pitch 10g M44 US West Coast 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
-  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 full flavour to develop

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

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