



Ahoy Me Hearties IPA Recipe

Instructions

This recipe is our take on the Pirate Life IPA. This is a high alcohol hop forward IPA that is sure to please any big IPA fan. This recipe is in the style of Pirate Life's IPA and might not be an exact clone, but if you like the commercial offering then you will be sure to love this brew. This recipe is another great introduction to experimenting with hops, wet malts and steeping grains for the beginner or intermediate brewer who wants to take their tin kit brewing to the next level.

Ingredients:



2x



3x



2x



2x



Dextrose
Brewing Sugar
200g

Pelleted Hops
30g

Pelleted Hops
40g

Carapils Grain
Cracked
150g

Crystal Grain
Cracked
150g

Safale
US-05
Yeast

Briess Pilsen
Light Dried
Malt Extract

Morgan's
Master Malt
Wheat

Morgan's
Master Malt
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)
-  Sit the three 1.5kg Malt Extract Tins in hot water to soften contents
-  Boil 3.0L of water in a saucepan on the stove. Once boil reached turn down to a gentle simmer
-  Add 40g each of Centennial, Columbus and Simcoe Pelleted Hops to saucepan and simmer for 30 minutes
-  After 30 Minutes turn off heat and add 150g each of Cracked Carapils and Cracked Crystal to saucepan and stir. At the same time add 40g each of Centennial, Columbus and Simcoe Pelleted Hops to saucepan. Stir in and leave to steep for 20 minutes
-  Boil 2.75L of water in kettle
-  Add 2.0L of boiled water to fermenter
-  Add the contents of the three 1.5kg Malt Extract Tins and the 500g Pilsen Light Dried Malt Extract (LDME) and 200g Dextrose to fermenter and stir to thoroughly dissolve
-  Pour 250ml of boiled water into each of the Malt Extract Tins and stir to dissolve remaining contents, then add to fermenter
-  Strain the steeped hops and grain from the saucepan into fermenter (do not add grain or hops to fermenter) and rinse with 500mls cold water. Discard hops and grain after this process
-  Add cold water to fermenter to 23ltrs and test temperature – make sure it is between 18-23 degrees before pitching yeast
-  Take initial hydrometer reading
-  Pitch 2 packets of Safale US-05 Yeast and stir gently
-  After primary fermentation activity has ceased (check with hydrometer) add the 2 x 30g Dry Hop Teabags (30g Mosaic and 30g Simcoe) to the fermenter and gently stir in with sterilized paddle (dry hop). Leave these hops in the fermenter for 4 days
-  After 4 days bottle as per normal. If you cannot bottle after 4 days, remove the 2 x Dry Hop Teabags and bottle within 7 days. Bottle conditioning of 4 weeks is recommended for full flavor to develop.