

# India Pale Ale – Extract Only Kit

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## Ingredients:

2 – Cans Briess Sparkling Amber Malt Extract  
1 – Pound Briess Golden Light Dry Malt  
1 - Ounce Columbus Hops

2 - Ounces Cascade Hops  
1 – Vial of White Labs WLP008 – East Coast Ale yeast

## Notes:

This kit does not include priming sugar – if bottling, you can prime with corn sugar or with common table sugar. The amount of table sugar needed to prime will not affect the flavor of your beer.

This kit will make a 5 gallon batch of India Pale Ale

## Brew Instructions:

Fill your brew pot ½ full of water and bring to a boil

Turn off the heat; pour in both cans of malt extract and stir until completely dissolved

Add the 1 pound of Golden Light Dry Malt and stir until completely dissolved

*(This step helps to prevent scorching)*

Top off the brew pot with hot water to within 4” of the lip & turn the heat back on

When the wort reaches boil, add one ounce of the Columbus hops (bittering hops)

*(Be careful when adding the bittering hops – If added too fast, the hops will cause a boil over)*

Boil for 30 minutes and add 1 ounce of the Cascade hops (flavoring hops)

Boil for an additional 25 minutes and add 1 more ounce of Cascade hops (aroma hops)

Boil for an additional 5 minutes then immediately turn off the heat

Pour the wort into your sanitized fermenter, being careful to leave as much of the trub (sediment) behind as possible

Top off your fermenter with cold water to make a total of 5 gallons

Cover the fermenter and let cool

## Fermentation:

When your wort reaches 75 degrees F, shake your vial of White Lab yeast and slowly open the vial

Pour the yeast into the wort and immediately cover with an air lock

Let sit overnight at room temperature then drop your fermentation temperature down to 60 – 68 degrees F, if possible

Ferment for 5 – 7 days or until fermentation stops

## Optional:

Transfer your beer to a secondary, leaving as much trub (sediment) behind as possible and let sit for at least 5 days. If possible, place somewhere where the temperature is around 55 – 65 degrees F

*(Doing a secondary fermentation will not add appreciably to the alcohol level. The practice will give time for some of the proteins and sediment to fall out of the beer and will result in more clarity and better flavor)*

## If Naturally Conditioning (Bottling):

Transfer the beer into a bottling bucket, leaving as much trub (sediment) behind as possible

Dissolve ¾ cup of corn, table (priming) sugar or Golden Light Dry Malt in one cup of water and bring to a boil

Pour the priming sugar into the beer and stir

Bottle your beer, leaving a ½” - ¾” head space in each bottle

## If Force Carbonating (Kegging):

Transfer the beer into a sanitized keg and apply CO2 to carbonate