

BREWERS CHOICE

Pirate's Wife IPA



You will need:

2x 2.5kg Liquid Light Malt Extract
1kg Liquid Wheat Malt Extract
1kg Liquid Amber Malt Extract
Caramunich Grain Pack
25g Columbus Hops (15% AA) - 60 min boil
15g Centennial Hops (9% AA), 15g Mosaic Hops (12% AA),
15g Simcoe Hops (12% AA) - 15 min boil
15g Centennial Hops (9% AA) - 10 min boil
15g Mosaic Hops (12% AA), 15g Simcoe Hops (12% AA),
15g Columbus Hops (15% AA) - 10 min boil
10g Centennial Hops (9% AA), 10g Mosaic Hops (12% AA),
10g Simcoe Hops (12% AA) - 0 min boil
20g Centennial (9% AA), 20g Mosaic (12% AA), 20g Simcoe (12% AA), 20g Columbus (15% AA) - Dry Hop
Safale US-05 (2 sachets), MJ M44 or WY1272 American Ale II Yeast
½tsp Wyeast Yeast Nutrient
Whirlfloc/Irish Moss/Brewbrite



Procedure:

1. A day before, place 10-15 litres of water in closed containers in a fridge and chill.
2. Steep Caramunich Grain Pack for 20-30 mins with 1 litre of hot tap water (not boiling).
3. Strain liquid into a large saucepan. Rinse grain with another 1 Litre of hot tap water into the saucepan, and discard grain.
4. Add another 4 litres of water and 1 kg liquid wheat malt (approx.) to the saucepan, and bring to the boil whilst stirring.
5. Add 25g Columbus hops.
6. After boiling for 45 minutes, add 15g Centennial, 15g Mosaic and 15g Simcoe hops.
7. After boiling for 50 minutes, add 15g Centennial, 15g Mosaic, 15g Simcoe, 15g Columbus hops, and 1 Whirlfloc tablet or 1 teaspoon of Irish Moss.
8. At the end of the 60 minutes, turn off the heat and add 10g Centennial, 10g Mosaic and 10g Simcoe hops.
9. Add the rest of the malts and ½tsp nutrient, stir to dissolve and create a whirlpool effect. Place the saucepan in a sink of cool water for 10-15 minutes.
10. Pour the contents of the saucepan into the fermenter, leaving excessive hop debris behind, and top up to 23 litres with chilled and tap water to reach a starting temperature of 18-22°C. Stir well to aerate.
11. Add yeast and ferment as close as possible to 18°C*.
12. On Day 4 of fermentation, add Dry Hops of 20g Centennial, 20g Mosaic, 20g Simcoe and 20g Columbus to the fermenter. Bottle or keg when gravity is consistent over two days.

* Maintain a cool even temperature in the fermenter. Place the fermenter in a tray and wrap it in a blanket with an end in a container of water. Placing the fermenter on a concrete slab can also help to keep the temperature constant. Use a **Brewers Choice Brewing Thermostat** in an old fridge for optimum brewing conditions all year round.



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