

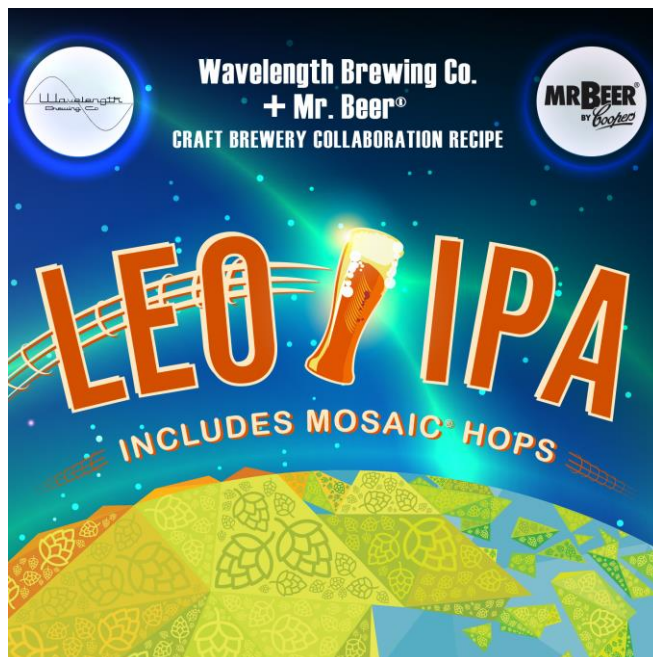
LEO IPA by Wavelength Brewery

RECIPE INCLUDES:

- 1 American Ale (Yeast under lid. You won't be using this.)
- 1 Brewmax LME – Pale
- 4 oz Carapils
- 2 oz Victory (Packaged together with Vienna)
- 2 oz Vienna (Packaged together with Victory)
- 1 Packet Columbus Hops (1/2 oz)
- 1 Packet Zythos Hops (1/2 oz)
- 2 Packets Mosaic Hops (1/2 oz each)
- 5 Muslin Hop Sacks
- 1 Safale US-05 Yeast
- 1 Packet No-Rinse Cleanser

STATISTICS:

OG: 1.047 (approx.) -- FG: 1.012 (approx.)
Suggested conditioning time is 2 to 4 weeks.
Flavor: Hoppy
ABV (alc/vol): 4.5%
SRM (Color): 5
IBU (Bitterness): 89



STEP 1: SANITIZING

Follow the steps outlined in your Mr. Beer Kit Instructions. (You can find a copy of these instructions to download by [visiting our help desk.](#))

NOTE: BE SURE TO SANITIZE EVERYTHING THAT WILL COME INTO CONTACT WITH YOUR BEER.

STEP 2: BREWING

Brewing beer is the process of combining a starch source (in this case, a malt brewing extract) with yeast. Once combined, the yeast eats the sugars in the malt, producing alcohol and carbon dioxide (CO₂). This process is called fermentation.

1. Using a measuring cup, pour 6 cups of water into your clean 3-quart or larger pot (use enough water to cover the grains).
2. Add the Carapils, Victory and Vienna grains to a Muslin Hop Sack and bring your water up to above 155 degrees F.
3. Add the grain sack to the hot water and steep for 30 minutes between 155-165 degrees. (You may add up to another 2 cups of hot water to make sure that your grains can be fully submerged.)
4. Carefully lift the grain sack out of the pot and place into a strainer/colander. Rinse the sack over the pot with 1 cup of hot water. Let drain. Do NOT squeeze the grain bag. Discard grain bag.
5. Remove the yeast packet from under the lid of the Brewing Extract (you won't be using this), then place the unopened can in hot tap water.
6. Place the Columbus pellet hops into a hop sack tying it closed, then trim away excess material.
7. Bring grain water to a low rolling boil, add in Columbus hop sack, let boil for 10 minutes and then remove from heat.
8. While this is boiling, place the contents of 1 packet of Zythos hops into a hop sack and trim away excess material.
9. After the 10 minute Columbus boil has passed, add the Zythos hops and simmer for another 10 minutes (do not remove Columbus hop sack). While this is simmering, place the contents of 1 packet of Mosaic hops into a hop sack and trim away excess material.

10. After the 10 minute Zythos boil has passed, add the Mosaic hop sack and boil for 5 minutes (do not remove previous hop sacks). While this is simmering, place the contents of the final packet of Mosaic hops into a hop sack and trim away excess material.
11. After the 5 minute Mosaic boil has passed, remove the pot from heat and add the final hop sack to the wort (do not remove previous hop sacks).
12. Open the can of American Ale brewing extract and the Pale LME Softpack, and pour the contents of both into the hot mixture. Stir until thoroughly mixed. This mixture of unfermented beer is called "wort".
13. Fill keg with cold tap water to the #1 mark on the back.
14. Pour the wort, including the hop sacks, into the keg, and then bring the volume of the keg to the #2 mark by adding more cold water. You'll leave the hop sacks in the wort for the duration of fermentation. Stir vigorously with the spoon or whisk.
15. Sprinkle the Safale US-05 yeast packet into the keg, and screw on the lid. Do not stir.
16. Put your keg in a location with a consistent temperature between 65° and 76° F (20°-25° C) and out of direct sunlight. Ferment for 14-21 days.
17. After approximately 24 hours, you will be able to see the fermentation process happening by shining a flashlight into the keg. You'll see the yeast in action in the wort. The liquid will be opaque and milky, you will see bubbles rising in the liquid, and there will be bubbles on the surface.

After approximately 24 hours, you will be able to see the fermentation process happening by shining a flashlight into the keg. You'll see the yeast in *action* in the wort. The liquid will be opaque and milky, you will see bubbles rising in the liquid, and there will be bubbles on the surface.

Your fermentation will usually reach its peak in 2 to 5 days (this is also known as "high krausen"). You may see a layer of foam on top of the wort, and sediment will accumulate at the bottom of the fermenter. This is totally normal. Complete fermentation will take approximately 2 weeks.

After high krausen the foam and activity will subside and your batch will appear to be dormant. Your beer is still fermenting. The yeast is still at work slowly finishing the fermentation process.

Step 3: BOTTLING AND CARBONATING

Follow the steps outlined in your Mr. Beer Kit Instructions. (You can find a copy of these instructions to download by [visiting our help desk.](#))