



Chewbeerca Belgian IPA Instructions

RECIPE INCLUDES:

- 1 Diablo IPA Craft Brewing Extract
- 3 BrewMax LME Softpack – Pale
- 1 Packet Warrior Hops (.5 oz.)
- 1 Packet Nugget Hops (.5 oz.)
- 1 Packet Columbus Hops (.5 oz.)
- 3 Muslin Hop Sack (Small)
- 1 Safbrew T-58 Yeast
- 1 Packet No-Rinse Cleanser

ADDITIONAL INFORMATION

OG: 1.086 (approx.) -- FG: 1.021 (approx.)
Suggested conditioning time is 2 to 4 weeks.
Flavor: Hopy
ABV (alc/vol): 8.3
SRM (Color): 12
IBU (Bitterness): 92

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. Remove the yeast packet (not needed for this recipe) from under the lid of the can of Brewing Extract, then place the unopened cans and LME Softpacks in hot tap water.
2. Using the sanitized measuring cup, pour 6 cups of water into your clean 3-quart or larger pot. Bring water to a low boil, then remove from heat and add the 3 LME Softpacks. Once dissolved, return to heat.
3. Place contents the of the Warrior Hops packet into a hop sack tying it closed, then trim away excess material.
4. Bring water back to a low boil, add hop sack, and simmer for 10 minutes, stirring constantly. While this is simmering, place the contents of the Nugget hops into a hop sack and trim away excess material.
5. After the 10 minutes has passed, add the Nugget hops and simmer for another 10 minutes. While this is simmering, place the contents of the Columbus hops into a hop sack and trim away excess material.
6. Once the final 10 minutes has expired, add the Columbus hops and remove from the heat.
7. Open the can of Brewing Extract, pour the contents into the hot mixture. Stir until thoroughly mixed. This mixture of unfermented beer is called "wort".
8. Fill keg with cold tap water to the #1 mark on the back.
9. 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 sack in the wort for the duration of fermentation. Stir vigorously with the spoon or whisk.
10. Sprinkle the Safbrew T-58 yeast packet into the keg, and screw on the lid. Do not stir.
11. Put your keg in a location with a consistent temperature between 68° and 76° F (20°-25° C) and out of direct sunlight. Ferment for 14 days.
12. 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.](#))