



3 Zombies IPA Brewing Instructions

What You Get

- 1 Can Northwest Pale Ale Brewing Extract
 - 1 Packet Dry Brewing Yeast, under the lid of the Brewing Extract
 - 1 Packet Munich Malt
 - 1 Packet Crystal 60 Malt
 - 1 Packet 2-Row Pale Malt
 - 3 Packets Citra Pellet Hops
 - 1 Packet S-04 Brewing Yeast
 - 5 Muslin Sacks
 - 1 Packet No-Rinse Cleanser
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Step 1: Sanitize

Cleaning and sanitizing are some of the most important steps in brewing. Make sure anything that touches your beer is properly sanitized before use.

1. Fill the fermenter with warm water to line 1.
 2. Add 1/2 packet of No-Rinse Cleanser and stir until dissolved.
 3. Save the remaining 1/2 packet of cleanser for bottling.
 4. Swirl the sanitizer to coat the inside of the fermenter and lid.
 5. Open the spigot and let sanitizer flow for 5 seconds, then close.
 6. Pour the remaining sanitizer into a large bowl.
 7. Soak your spoon, whisk, can opener, measuring cup, and muslin sacks in the sanitizer for at least 2 minutes.
 8. Do not rinse or dry sanitized equipment.
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Step 2: Prepare the Extract, Grains, and Citra Hops

1. Remove the yeast packet from under the lid of the Northwest Pale Ale Brewing Extract.





2. Do not use the yeast packet from under the lid for this recipe.
 3. Place the unopened Northwest Pale Ale Brewing Extract can in hot tap water.
 4. Add all of the 2-Row Pale Malt to one muslin sack.
 5. Add half of the Munich Malt packet to the same sack.
 6. Add half of the Crystal 60 Malt packet to the same sack.
 7. Tie the grain sack closed as high as possible so the grains have room to move.
 8. Add 1/2 packet of Citra hops to a second muslin sack and tie it closed.
 9. Add the remaining 1/2 packet of that Citra hops packet to a third muslin sack and tie it closed.
 10. Add 1 full packet of Citra hops to a fourth muslin sack and tie it closed.
 11. Save the final packet of Citra hops for dry hopping on day 16.
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Step 3: Steep the Grains

1. Add 4–8 cups of water to a clean 4-quart or larger pot.
2. Use just enough water to cover the grains.
3. Heat the water to above 155°F.
4. Add the grain sack to the hot water.
5. Steep the grains for 45 minutes, maintaining 155–165°F.
6. Carefully lift the grain sack out of the pot.
7. Place the grain sack in a strainer or colander over the pot.
8. Rinse the grain sack with 1 cup of hot water, allowing the runoff to drain back into the pot.
9. Do not squeeze the grain sack.
10. Discard the used grain sack.

Grain Note: The 2-row pale malt helps build the base malt character, Munich adds malt depth, and Crystal 60 adds body and subtle sweetness to balance the Citra hop bitterness.

Step 4: Boil the First Citra Hop Addition

1. Bring the grain water to a low rolling boil.
2. Add the first Citra hop sack with 1/2 packet of Citra hops.





3. Boil for 5 minutes.
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Step 5: Add the Second and Third Citra Hop Additions

1. After the first 5-minute boil, add the second Citra hop sack with the remaining 1/2 packet of Citra hops.
2. Boil for 5 more minutes.
3. After the second 5-minute boil, remove the pot from heat.
4. Add the third Citra hop sack with 1 full packet of Citra hops.

Hop Note: This recipe uses only Citra hops. Citra brings grapefruit, lime, passionfruit, and tropical-citrus aroma and flavor. The final packet is saved for the day-16 dry hop.

Step 6: Add the Brewing Extract

1. Open the Northwest Pale Ale Brewing Extract.
 2. Add the brewing extract to the hot mixture.
 3. Stir with a sanitized spoon until fully mixed.
 4. This mixture is called wort.
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Step 7: Fill the Fermenter

1. Fill the fermenter with cold tap water to line 1.
 2. Pour the wort into the fermenter, including the hop sacks.
 3. Top off with cold water to line 2, or to 8.5 liters if using another fermenter.
 4. Leave the hop sacks in the wort for the duration of fermentation.
 5. Stir the wort vigorously with a sanitized spoon or whisk.
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Step 8: Add Yeast and Ferment

1. Sprinkle the Safale S-04 yeast into the fermenter.
2. Do not stir after adding yeast.





3. Secure the fermenter lid.
4. Place the fermenter out of direct sunlight in a location with a consistent temperature between 70°F and 76°F.
5. Ferment for 21 days.

Step 9: Dry Hop on Day 16

Dry hopping adds fresh hop aroma and flavor to your beer. For this recipe, the final packet of Citra hops is added directly to the fermenter.

1. On day 16 of fermentation, take out the remaining packet of Citra hops.
2. Sanitize your scissors before opening the hop packet.
3. Carefully open the Citra hop packet.
4. Carefully remove the fermenter lid.
5. Sprinkle the Citra hop pellets directly into the fermenter.
6. Do not stir.
7. Close the fermenter right away.
8. Allow the beer to ferment for 5 more days, for 21 days total.

Dry Hop Note: You do not need a muslin sack for this dry hop addition. The Citra hop pellets can be added directly to the fermenter. The hops will settle with the yeast and other sediment before bottling.

Step 10: Bottle and Carbonate

After 21 days, taste a small sample. If it tastes like flat beer, it is ready to bottle. If it tastes sweet, let it ferment for 3 more days. Do not leave this beer in the fermenter longer than 24 days total.

1. Fill a 1-gallon container with warm water.
2. Add the remaining 1/2 packet of No-Rinse Cleanser and stir until dissolved.
3. Distribute the sanitizer equally among your bottles.
4. Cap the bottles and shake vigorously.
5. Let bottles sit for 10 minutes, then shake again.
6. Empty the sanitizer into a large bowl and use it to sanitize any other bottling equipment.
7. Do not rinse.





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8. Add 2 carbonation drops to each 740 mL bottle.
 9. Fill each bottle at an angle, leaving about 2 inches of headspace.
 10. Cap bottles tightly.
 11. Gently turn each bottle over to check the seal.
 12. Store bottles upright and out of direct sunlight at 70°F to 76°F.
 13. Carbonate for at least 14 days. Cooler temperatures may require an additional week.
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Step 11: Enjoy

1. After carbonation, chill one bottle for 48 hours.
2. Pour slowly into a glass, leaving the sediment behind in the bottle.
3. Take a sip and enjoy it. You just crushed this recipe.
4. If the beer still tastes young or sharp, leave the remaining bottles at room temperature for another week or two, then try again.



3366 N. Dodge Blvd. Tucson, AZ 85716

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