



Not Plato's Brut IPA Brewing Instructions

What You Get

- 1 Can Classic American Light Brewing Extract
- 3 Packets Dry Brewing Yeast, including 1 under the lid of the Brewing Extract
- 2 BrewMax Boosters
- 2 Packets Cascade Pellet Hops
- 1 Packet US-05 Yeast
- 1 Packet No-Rinse Cleanser

You Provide

- 2 Beano Tablets
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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 and Hops

1. Remove the yeast packet from under the lid of the Classic American Light Brewing Extract.





2. Do not use the yeast packet from under the lid for this recipe.
3. Place the unopened can of brewing extract in hot tap water.
4. Add 1 packet of Cascade pellet hops to one muslin hop sack.
5. Tie the hop sack closed loosely so the hops can move freely inside the sack.
6. Add the second packet of Cascade pellet hops to the second muslin hop sack.
7. Tie the second hop sack closed loosely and trim away excess material if needed.

Step 3: Dissolve Booster and Boil the First Hop Addition

1. Add 4 cups of cool water to a 3-quart or larger pot.
2. Add both BrewMax Booster packets to the cool water.
3. Stir until the Booster is dissolved.
4. Begin heating the mixture over medium-high heat.
5. Stir constantly while heating to help prevent scorching.
6. Once the mixture reaches a safe boil, add the first Cascade hop sack.
7. Boil for 10 minutes, stirring occasionally.

Booster Note: Booster dissolves best in cool water before heating. Stirring while the mixture heats helps prevent scorching.

Step 4: Add the Second Hop Addition and Extract

1. After the 10-minute boil, add the second Cascade hop sack.
2. Remove the pot from heat.
3. Open the Classic American Light Brewing Extract.
4. Add the brewing extract to the hot mixture.
5. Stir until thoroughly mixed.
6. This mixture is called wort.

Hop Note: The first Cascade hop addition builds bitterness, while the second addition helps support floral and citrus hop aroma.





Step 5: Fill the Fermenter and Add Beano

1. Fill the fermenter with cold tap water to line 1.
2. Add 2 Beano tablets to the fermenter.
3. Pour the wort into the fermenter, including both hop sacks.
4. Top off with cold water to line 2, or to 8.5 liters if using another fermenter.
5. Stir the wort vigorously with a sanitized spoon or whisk.

Beano Note: Beano helps this beer ferment very dry, creating the crisp, champagne-like Brut IPA finish. Add it before fermentation as directed.

Step 6: Add Yeast and Ferment

1. Sprinkle the US-05 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 14 days.
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Step 7: Bottle and Carbonate

After 14 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 the 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.
8. Add 2 carbonation drops to each 740 mL bottle.





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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 8: 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, leave the remaining bottles at room temperature for another week or two, then try again.

Brut IPA Note: This beer is designed to finish very dry. A crisp, light body and champagne-like finish are exactly what you want here.



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