



# Centennial Explosion Hazy Double IPA

## Brewing Instructions

### What You Get

- 1 Can Classic American Light Brewing Extract
- 1 Can Bavarian Weissbier Brewing Extract
- 2 Packets of Dry Brewing Yeast under the lids of the brewing extracts
- 1 Packet BrewMax LME Pale
- 2 Packets BrewMax Booster
- 4 Packets Centennial Hops
- 1 Packet Safale US-05 Dry Ale Yeast
- 2 Muslin Hop Sacks
- 1 Packet No-Rinse Cleanser

### Important Brewing Note

This is a strong, hop-heavy recipe with a lot of fermentables. Place your fermenter somewhere safe in case foam or liquid escapes during fermentation.

### 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 your clean 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. Secure the fermenter lid and swirl the sanitizer so it coats 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 or whisk, can opener, measuring cup, and muslin hop sacks in the sanitizer for at least 2 minutes.
8. Do not rinse or dry sanitized equipment.

### Step 2: Prepare the Extracts and Hops

1. Remove the yeast packets from under the lids of both brewing extracts. You will not use those yeast packets for this recipe. You may save them for another brew or discard them.





2. Place the unopened cans of brewing extract and the BrewMax LME Pale packet in hot tap water to soften.
3. Place 1 packet of Centennial hops into one muslin hop sack.
4. Tie the hop sack closed loosely so the hops have room to expand.
5. Place 1 packet of Centennial hops into the second muslin hop sack.
6. Tie the second hop sack closed loosely so the hops have room to expand.
7. Set aside the remaining 2 packets of Centennial hops for dry hopping.

### **Step 3: Boil the Booster and Hops**

1. Add 4 cups of water to a clean 3-quart or larger pot.
2. Slowly stir in both BrewMax Booster packets until dissolved.
3. Increase the heat to medium-high, stirring often to help prevent scorching.
4. Once the mixture reaches a boil, add the first Centennial hop sack.
5. Boil for 20 minutes, stirring occasionally.
6. After 20 minutes, add the second Centennial hop sack.
7. Remove the pot from heat.

### **Step 4: Add the Malt Extracts**

1. Open both cans of brewing extract.
2. Pour both cans into the hot mixture and stir until fully mixed.
3. Open the BrewMax LME Pale packet.
4. Pour it into the hot mixture and stir until fully mixed. This mixture is called wort.

### **Step 5: Fill the Fermenter**

1. Fill your fermenter with cold tap water to line 1. If using another fermenter, add about 1 gallon of cold water.
2. Pour the wort into the fermenter, including the hop sacks.
3. Add more cold water until the fermenter reaches line 2. If using another fermenter, top off to 8.5 liters.
4. Leave the hop sacks in the wort for the duration of fermentation.
5. Stir the wort vigorously with your sanitized spoon or whisk.





## Step 6: Add Yeast and Ferment

1. Sprinkle the Safale US-05 Dry Ale 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 7: Dry Hop on Days 15–18

Dry hopping adds more hop flavor and aroma to your beer.

1. On Day 15 of fermentation, open 1 packet of Centennial hops with clean scissors.
2. Carefully remove the fermenter lid.
3. Add 1/2 packet of Centennial hops to the fermenter.
4. Quickly secure the fermenter lid.
5. Store the remaining 1/2 packet in a sealed bag in the freezer with as little air as possible.
6. On Day 16, add the remaining 1/2 packet of Centennial hops to the fermenter, then quickly secure the lid.
7. On Day 17, open the final packet of Centennial hops with clean scissors.
8. Carefully remove the fermenter lid.
9. Add 1/2 packet of Centennial hops to the fermenter.
10. Quickly secure the fermenter lid.
11. Store the remaining 1/2 packet in a sealed bag in the freezer with as little air as possible.
12. On Day 18, add the remaining 1/2 packet of Centennial hops to the fermenter, then quickly secure the lid.

## Step 8: 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 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 the 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.
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.

## Step 9: Enjoy

1. After carbonation, chill one bottle for 48 hours.
2. Pour slowly into a glass, leaving the sediment behind in the bottle.
3. If the beer still tastes young, leave the remaining bottles at room temperature for another week or two, then chill and try another. Keep this up until the flavor is where you want it.
4. Once the flavor is where you want it, add as many bottles to the fridge as you like and enjoy your work. You just crushed this recipe.

