Endurance Cold IPA Brewing Instructions

What You Get

- 1 Can Northwest Pale Ale Brewing Extract
- 1 Packet BrewMax Booster
- 1 Packet Citra Hops
- 1 Packet Simcoe Hops
- 1 Packet Saflager W-34/70 Yeast
- 1 Hop Sack
- 1 Packet No-Rinse Cleanser

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, and measuring cup in the sanitizer for at least 2 minutes.
8. Do not rinse or dry sanitized equipment.

Step 2: Prepare the Extract, Booster, and Hops

1. Remove the yeast packet from under the lid of the Northwest Pale Ale Brewing Extract.
2. Place the unopened can of brewing extract in hot tap water.
3. Add **1/2 packet of Citra hops** and **1/2 packet of Simcoe hops** to the hop sack.
4. Tie the hop sack closed and trim away excess material.

5. Save the remaining half packets of Citra and Simcoe hops for dry hopping on day 4.
6. Store the remaining hops in an airtight container in the freezer until needed.
7. Add 4 cups of cool water to a clean 4-quart or larger pot.
8. Slowly add the Booster while stirring until fully dissolved.

Step 3: Boil the Hops

1. Bring the Booster water to a low rolling boil.
2. Add the hop sack to the pot.
3. Boil for 10 minutes.
4. After 10 minutes, remove the pot from heat.

Step 4: Add the Brewing Extract

1. Open the Northwest Pale Ale Brewing Extract.
2. Add the extract to the hot mixture in the pot.
3. Stir with a sanitized spoon until thoroughly combined.
4. This mixture is called wort.

Step 5: Fill the Fermenter

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

Step 6: Add Yeast and Ferment

1. Sprinkle the Saflager W-34/70 yeast packet into the fermenter.
2. Do not stir after adding yeast.

3. Screw on the lid.
4. Place the fermenter out of direct sunlight in a location with a consistent temperature between 68°F and 78°F.
5. Ferment for 14 days total.

Step 7: Dry Hop on Day 4

1. On day 4 of fermentation, remove the saved Citra and Simcoe hops from the freezer.
2. Quickly open the fermenter.
3. Add the remaining half packets of Citra and Simcoe hops directly to the beer.
4. Close the lid right away.
5. Let the beer continue fermenting for 10 more days, for 14 days total.

Step 8: 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.
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.

Step 9: Condition and Enjoy

1. After carbonation, chill one bottle for 48 hours.
2. Taste the chilled bottle.
3. If it tastes good, chill the rest of the batch.
4. If it needs more time, leave the remaining bottles at room temperature for another week.
5. Pour slowly into a glass, leaving sediment behind in the bottle.