



Secundus the Silent IPA Brewing Instructions

What You Get

- 1 Can Coopers Light Unhopped Malt Extract
- 1 Packet BrewMax Booster
- 1 Packet Carapils Malt
- 1 Packet Crystal 40 Malt
- 3 Packets Columbus Hops
- 2 Packets Simcoe Hops
- 1 Packet Centennial Hops
- 7 Muslin Hop Sacks
- 1 Packet US-05 Ale Yeast
- 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, measuring cup, hop sacks, scissors, and anything else that will touch your beer in the sanitizer for at least 2 minutes.
8. Do not rinse or dry sanitized equipment.

Step 2: Prepare the Grains and Boil Hops





This recipe uses several hop additions. Keep the hop sacks organized as you prepare them.

1. Add the Carapils Malt and Crystal 40 Malt to one muslin hop sack.
2. Tie the grain sack closed loosely so the grains can move freely inside the sack.
3. Add 1 1/2 packets of Columbus hops to a second muslin hop sack.
4. Add 1/2 packet of Columbus hops to a third muslin hop sack.
5. Add 1/4 packet of Simcoe hops to a fourth muslin hop sack.
6. Add 3/4 packet of Simcoe hops and 1/4 packet of Centennial hops to a fifth muslin hop sack.
7. Tie each hop sack closed loosely so the hops have room to expand.
8. Store the remaining hops in sealed bags in the freezer. You will use them for dry hopping.

Step 3: Steep the Grains

1. Add 8 cups of water to a 1-gallon or larger boil pot.
2. Heat the water to 150–155°F.
3. Add the grain sack to the pot.
4. Steep the grains for 30 minutes, maintaining 150–155°F.
5. After 30 minutes, turn off the heat and remove the grain sack.
6. Place the grain sack in a colander over the pot.
7. Rinse the grain sack with 1 cup of hot water around 150°F, allowing the runoff to drain back into the pot.
8. Do not squeeze the grain sack.
9. Discard the used grain sack.

Step 4: Add Coopers Light UME and Booster

1. Open the Coopers Light Unhopped Malt Extract.
2. Add it to the grain water.
3. Add the BrewMax Booster.
4. Stir thoroughly until everything is dissolved and mixed.
5. Continue stirring as the mixture heats to help prevent scorching.





6. Bring the mixture to a low rolling boil.
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Step 5: Run the 90-Minute Hop Boil

1. Once the mixture reaches a low rolling boil, add the hop sack containing 1 1/2 packets of Columbus hops.
 2. Start a 90-minute timer.
 3. Keep an eye on the water level during the boil and top off with water as needed.
 4. With 45 minutes left in the boil, add the hop sack containing 1/2 packet of Columbus hops.
 5. With 30 minutes left in the boil, add the hop sack containing 1/4 packet of Simcoe hops.
 6. When the full 90-minute boil is complete, turn off the heat.
 7. Add the hop sack containing 3/4 packet of Simcoe hops and 1/4 packet of Centennial hops.
 8. Leave all hop sacks in the wort. They will stay in during fermentation.
 9. This mixture is called wort.
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Step 6: Fill the Fermenter

1. Fill the fermenter with cold tap water to line 1.
 2. Pour the wort into the fermenter, including all hop sacks.
 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.
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Step 7: Add Yeast and Ferment

1. Sprinkle the US-05 Ale Yeast 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 21 days total.
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Step 8: Dry Hop on Day 8

On day 8 of fermentation, add the first dry hop addition.

1. Sanitize a muslin hop sack.
 2. Add 1/2 packet Columbus hops to the sanitized hop sack.
 3. Add 3/4 packet Simcoe hops.
 4. Add 2/3 of the remaining Centennial hops.
 5. Tie the hop sack closed loosely so the hops have room to expand.
 6. Carefully open the fermenter.
 7. Add the dry hop sack.
 8. Close the fermenter right away.
 9. Store any remaining hops in sealed bags in the freezer.
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Step 9: Dry Hop on Day 16

On day 16 of fermentation, add the final dry hop addition.

1. Sanitize the final muslin hop sack.
 2. Add the remaining Columbus, Simcoe, and Centennial hops to the sanitized hop sack.
 3. Tie the hop sack closed loosely so the hops have room to expand.
 4. Carefully open the fermenter.
 5. Add the final dry hop sack.
 6. Close the fermenter right away.
 7. Allow the beer to finish fermenting through day 21.
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Step 10: Bottle and Carbonate

After 21 days total, 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. 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, leave the remaining bottles at room temperature for another week or two, then try again.

