



Surly Dog IPA Brewing Instructions

What You Get

- 2 Cans American Ale Brewing Extract
- 2 Packets Columbus Pellet Hops
- 1 Packet Safale US-05 Dry Ale Yeast
- 1 Hop Sack
- 1 Packet No-Rinse Cleanser

You Provide

- 1 cup honey
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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 hop sack in the sanitizer for at least 2 minutes.
 8. Do not rinse or dry sanitized equipment.
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Step 2: Prepare the Extracts, Hops, and Honey

1. Place both unopened American Ale Brewing Extract cans in hot tap water.
2. Add both packets of Columbus pellet hops to the hop sack.





3. Tie the hop sack closed loosely so the hops have room to expand.
4. Trim away excess material if needed.
5. Measure 1 cup honey.

Step 3: Boil the Honey and Columbus Hops

1. Add 4 cups of water to a clean 3-quart or larger pot.
2. Bring the water to a boil.
3. Add 1 cup honey.
4. Stir until the honey is mixed in.
5. Add the Columbus hop sack.
6. Boil for 5 minutes.
7. Remove the pot from heat.

Honey Note: Honey adds fermentable sugar and helps boost the ABV. Most of the sweetness will ferment out, which helps keep this strong IPA from feeling too heavy.

Hop Note: Columbus hops bring bold bitterness, resinous hop character, and citrusy aroma that fits this big IPA's bite.

Step 4: Add the Brewing Extracts

1. Open both American Ale Brewing Extract cans.
2. Add both cans of brewing extract to the hot honey-hop mixture.
3. Stir with a sanitized spoon until fully mixed.
4. This mixture is called wort.

Step 5: Fill the Fermenter

1. Fill the fermenter with cold tap water to line 1.
2. Pour the wort into the fermenter.
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 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 68°F and 78°F.
5. Ferment for 21 days.

High-Fermentation Activity Note: This recipe contains a lot of fermentables from two cans of extract and honey. Place your fermenter somewhere safe in case foam or liquid escapes during fermentation.

Strong IPA Note: Give this beer the full fermentation time. Higher-ABV beers need enough time for the yeast to finish cleanly before bottling.

Step 7: 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 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 and condition for at least 4–6 weeks.





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Conditioning Note: Strong IPAs can taste sharp when young. Longer conditioning helps the bitterness, alcohol warmth, and malt character smooth out.

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

For the smoothest flavor, let this IPA condition for **7–10 weeks total** before judging the final flavor.



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