



Telekinetic IPA Brewing Instructions

What You Get

- 1 Can Northwest Pale Ale Brewing Extract
 - 2 Packets BrewMax LME Pale
 - 1 Packet Carapils Malt
 - 1 Packet Simcoe Hops
 - 1 Packet Mosaic Hops
 - 1 Packet US-05 Ale Yeast
 - 3 Muslin Hop Sacks
 - 2 Packets No-Rinse Cleanser
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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 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, LME, Grain, and Hops

1. Remove the yeast packet from under the lid of the Northwest Pale Ale Brewing Extract.
2. Do not use the yeast packet from under the lid for this recipe.





3. Place the unopened can of brewing extract and both BrewMax LME Pale packets in hot tap water.
 4. Add the Carapils Malt to one muslin hop sack.
 5. Tie the grain sack closed loosely so the grain can move freely inside the sack.
 6. Add the Simcoe hops to a second muslin hop sack.
 7. Tie the hop sack closed loosely so the hops have room to expand.
 8. Set the Mosaic hops aside. You will use them for dry hopping on day 7.
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Step 3: Steep the Carapils Malt

1. Add 8 cups of water to a 1-gallon or larger boil pot.
 2. Heat the water to 155–160°F.
 3. Add the grain sack to the pot.
 4. Steep the Carapils Malt for 30 minutes, maintaining 155–160°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 160°F, allowing the runoff to drain back into the pot.
 8. Do not squeeze the grain sack.
 9. Discard the used grain sack.
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Step 4: Add LME and Boil the Simcoe Hops

1. Add both BrewMax LME Pale packets to the grain water.
 2. Stir thoroughly until combined.
 3. Bring the mixture to a low rolling boil, stirring occasionally to help prevent scorching.
 4. Once boiling, add the Simcoe hop sack.
 5. Boil for 10 minutes.
 6. After 10 minutes, remove the pot from heat.
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Step 5: Add the Brewing Extract

1. Open the Northwest Pale Ale Brewing Extract.
 2. Add the brewing extract to the hot mixture in the pot.
 3. Stir until thoroughly mixed.
 4. 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 the Simcoe 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.
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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 72°F.
 5. Ferment for 14 days total.
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Step 8: Dry Hop on Day 7

On day 7 of fermentation, add the Mosaic hops.

1. Sanitize the third muslin hop sack.
2. Add the Mosaic hops to the sanitized hop sack.
3. Tie the hop sack closed loosely so the hops can move freely.
4. Quickly open the fermenter.
5. Add the Mosaic dry hop sack to the fermenter.





6. Close the lid right away.
7. Allow the beer to ferment for 7 more days, for 14 days total.

Step 9: Bottle and Carbonate

After 14 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.

Step 10: 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.

