



Tink's Tonic Hazy IPA Brewing Instructions

What You Get

- 1 Can Golden Ale Brewing Extract
- 1 Packet Golden LME
- 3 Packets Mosaic Hops
- 1 Packet Citra Hops
- 1 Muslin Hop Sack
- 1 Packet S-33 Ale Yeast
- 1 Packet No-Rinse Cleanser

You Provide

- 1/2 Cup Oat Milk
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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, hop sack, 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.
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Step 2: Prepare the Extract, LME, and Hops





1. Remove the yeast packet from under the lid of the Golden 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 the Golden LME packet in hot tap water.
4. Add 1 packet of Mosaic hops to the muslin hop sack.
5. Tie the hop sack closed loosely so the hops have room to move.
6. Trim away excess material from the hop sack.

Step 3: Make the Wort

1. Add 4 cups of water to a 1-gallon or larger boil pot.
2. Bring the water to a boil.
3. Remove the pot from heat.
4. Add the hop sack containing 1 packet of Mosaic hops.
5. Open the Golden Ale Brewing Extract and Golden LME.
6. Add both to the hot water.
7. Stir with a sanitized spoon until thoroughly combined.
8. Add 1/2 cup oat milk.
9. Stir until mixed.
10. This mixture is called wort.

Step 4: Fill the Fermenter

1. Fill the fermenter with cold tap water to line 1.
2. Pour the wort into the fermenter, including the Mosaic 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 5: Add Yeast and Ferment

1. Sprinkle the S-33 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 14 days total.
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Step 6: Dry Hop on Day 11

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

1. On day 11 of fermentation, sanitize your scissors.
 2. Open 1 packet of Citra hops.
 3. Open the remaining 2 packets of Mosaic hops.
 4. Carefully remove the fermenter lid.
 5. Add the Citra and Mosaic hops directly to the fermenter.
 6. Replace the lid right away.
 7. Allow the beer to ferment for 3 more days, for 14 days total.
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Step 7: 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.





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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 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. For the brightest hop aroma, enjoy this hazy IPA fresh once it is carbonated and conditioned.



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