



Barley's Brew: "CHIPA" Cherry IPA Instructions

RECIPE INCLUDES:

- 1 can Mr. Beer Diablo IPA Brewing Extract
- 2 Packs BrewMax DME- Pale
- 1 Pack Safale Us-05 Yeast
- 1 Can Red Tart Cherries
- 1/2 Oz Zythos Hop Pellets
- 1/2 Oz Falconer's Flight Hop Pellets
- 2 No-Rinse Cleaner Packets
- 2 Muslin Hop Sacks

YOU PROVIDE:

- 32 oz. Red Tart Cherry Juice - Pasteurized & 100% Cherry Juice
- Sanitized Blender

ADDITIONAL INFORMATION

MAKES APPROX. 2 GALLONS OF BEER IN ABOUT 3 WEEKS.

OG:1.072 (approx.) -- FG: 1.018 (approx.)

Suggested conditioning time is 1-2 weeks.

Flavor: Hoppy

ABV (alc/vol): 7%

SRM (Color): 11

IBU (Bitterness): 73

STEP 1: SANITIZING

Follow the steps outlined in your Mr. Beer Kit Instructions. (You can find a copy of these instructions by [visiting our help desk.](#))

NOTE: BE SURE TO SANITIZE EVERYTHING THAT WILL COME INTO CONTACT WITH YOUR BEER.

STEP 2: BREWING





Brewing beer is the process of combining a starch source (in this case, malt brewing extract) with yeast. Once combined, the yeast eats the sugars in the malt, producing alcohol and carbon dioxide (CO₂). This process is called fermentation.

1. Remove the yeast packet (not needed for this recipe) from under the lid of the can of Brewing Extract, then place the unopened can in hot tap water.
2. Place the Falconer's Flight pellet hops into the hop sack tying it closed, then trim away excess material.
3. Using the sanitized measuring cup, pour 4 cups of water into your clean 3-quart or larger pot. Bring water to a boil and add the 2 packs of Dried Malt Extract (DME) and the Falconer's Flight hop sack. Simmer for 20 min then **remove from heat**.
4. Open the can of Brewing Extract and pour the contents into the hot mixture. Stir until thoroughly mixed. This mixture of unfermented beer is called wort.
5. Fill keg with cold tap water to the 4-quart mark on the back.
6. Pour the wort, including the hop sack, into the keg, and then bring the volume of the keg to the 8.5-quart mark by adding more cold water. You'll leave the hop sack in the wort for the duration of fermentation. Stir vigorously with the spoon or whisk.
7. Sprinkle **ONLY** the Safale S-05 yeast into keg, then screw on lid. Do not stir.
8. Put your keg in a location with a consistent temperature between **59° and 75° F (15-24°C), ideally about 67° F** and out of direct sunlight.
9. After 1 week of fermentation, add the contents of the 1 can of red tart cherries (blended in a sanitized blender), 32oz. of pasteurized 100% red tart cherry juice and the ½ oz of Zythos hop pellets tied in its own sanitized hop sack. Gently lower the hop sack into your fermenter.
10. Ferment for an additional 2 weeks. Leave your hop sacks in the keg for the entire fermentation.

Your fermentation will usually reach its peak in 2 to 5 days (this is also known as "high krausen"). You may see a layer of foam on top of the wort, and sediment will accumulate at the bottom of the fermenter. This is totally normal. Complete fermentation will take approximately 2 weeks.

After high krausen the foam and activity will subside and your batch will appear to be dormant. Your beer is still fermenting. The yeast is still at work slowly finishing the fermentation process.



Step 3: BOTTLING AND CARBONATING

Follow the steps outlined in your Mr. Beer Kit Instructions. (You can find a copy of these instructions by [visiting our help desk.](#))