

COLUMBUS IPA

SUGGESTED YEAST

White Labs: WLP001 California Wyeast: 1056 American Imperial: A18 Joystick Omega: OYL004 West Coast Ale I CellarScience Dry: CALI Fermentis Dry: US-05 American



• 9 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

• 1.5 lb Crystal 15°L



• 7 lbs Light Dry Extract

SPECIALTY MALTS:

• 1.5 lb Crystal 15°L

ALL-GRAIN KIT

• 12 lbs 2-Row

SPECIALTY MALTS:

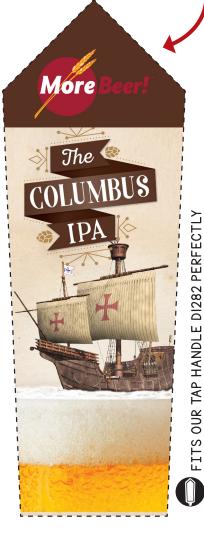
• 1.5 lb Crystal 15°L

WHOPS

- 1 oz Columbus Boil 60 min
- 2 oz Columbus Boil last 5 min
- 2 oz Columbus Boil last 1 min

OTHER ADDITIONS

• Clarifier - Boil last 5 min



XKIT162

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RECIPE TIPS

For the all-grain version, the suggested mash temperature is 153°F. We recommend a fermentation temperature in the 68-70°F range.

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions. -



NOTES



MY RATING:

TASTING DATE:

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

NEED HELP?

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COLUMBUS IPA KIT on MoreBeer.com

to see detailed brewing instructions & descriptions

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BREW DAY QUESTIONS?

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RECORD KEEPING



DATE BREWED GALLONS IN FERMENTER

ORIGINAL GRAVITY

TEMP OF WORT AT PITCH

LAG TIME

FERMENTATION TEMP

DAYS IN FERMENTER

FINAL GRAVITY _____

YEAST STRAIN

FOR ALL GRAIN BREWERS (*)



STRIKE WATER TEMP

MASH TEMP ____

info@morebeer.com

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, **Hydrometer Correction, & More!**

BEER STATS EST. ORIGINAL GRAVITY 1.058 - 64ACTUAL O.G. **SRM**: 6-10 IBU'S: 62-66 **EST. ABV** %: 6 **ACTUAL ABV** %: DATE BREWED: NOTES: