



JUNGLE JUICE NEIPA

An American IPA with intense fruit flavors and aromas, a soft body, and smooth mouthfeel, and substantial haze. Less perceived bitterness than traditional IPAs but always massively hop forward.

This emphasis on late hopping, especially dry hopping, with hops with tropical fruit qualities lends the specific 'juicy' character for which this style is known.

KegLand

WHAT IS IN THE KIT:

- 1 x Muntons Connoisseurs Wheat (1.8kg) Ingredient Can
- 1 x Muntons Liquid Light Malt Extract (1.5kg)
- 1 x Muntons Beer Enhancer Light Dry Malt Blend
- 1 x Rolled Oats (250g)
- 2 x 100g Vacuum Sealed Hops (Citra and Mosaic default, unless substituted)
- 1 x Lallemand New England style American East Coast Ale Yeast (11g)



CUT THIS OUT FOR YOUR TAP HANDLE

INSTRUCTIONS:

For beginner instructions on how to home brew, please check out our guide by following this link.

CLEANING AND SANITISING

Clean and sanitise all brewing equipment that will come into contact with your beer (including fermenter, spoons, can openers, thermometers, air locks, etc.) with a quality no-rinse sanitiser, such as StellarSan.

PREPARE INGREDIENT CANS

Fill your kitchen sink with water as hot as your tap water goes and put your two cans of malt extract in to soften the syrup contents inside to allow for easier pouring.

STEEPING SPECIALTY GRAINS

Put 2L of good-tasting water into a small kitchen bot that has a lid. Bring the water up approximately 70° c and turn out the flame. Put the provided oats into the mesh sock



To purchase the recipe kit Bishop Tap Handle Use QR Code Below



provided and tie off the ends; make sure the oats can move around freely in the back to get good extraction. Drop the bag of oats into the 70c water and let it soak for 30-minutes stirring occasionally. You may need to give the stove a few short bursts to bring the heat back up, but a little bit of temperature drop is fine. After 30-minutes, pull the bag out and give it a squeeze to get all of the liquid out. The spent oats can then be emptied out and the bag rinsed for the next step.

MINI HOP BOIL

Add about 1 cup of the Brew Enhancer powder to the pot you steeped the oats in and bring to a gentle boil. Take your washed mesh bag and add in 25g each of the Citra and Mosaic hop pellets (about ¼ of each 100g bag) before retying. Remember to keep them as loose as possible to allow for expansion. Add the bag of hops and stir briefly to ensure they're wet evenly and start a timer for 5-minutes exactly. After you have boiled the hops for 5 minutes, immediately turn off the heat and pull out the bag of hops. You can squeeze the bag gently to extract the leftover liquid. The spent hops can be discarded. Seal your leftover hops up and put them in the freezer for storage.

ADDING EVERYTHING TO THE FERMENTER

Take your hot boiled hop/oat mixture and pour it into your sanitised fermenter. Take your ingredient cans out of the hot water in the sink and open them with your sanitized can opener. Make sure your can top is sanitized too. Pour the syrupy contents of both cans into the fermenter. A sanitised silicone spatula or some boiled water can be used to get the rest of the syrup out. Mix up the contents of the fermenter well with your sanitised brewing spoon (avoid wood). Top up your fermenter to the 20-liter mark on your fermenter with cold water. You want the beer to be below 20 °c by the time you get to 20-liters, so if its too hot as you're approaching 20L, you might want to add some ice cubes.

PITCHING THE YEAST

Open your sachet of yeast with a sanitised pair of scissors. Sprinkle the contents of the sachet evenly over the beer. Put the sanitised lid on your full fermenter and wait 5-minutes for the yeast to rehydrate, then cover the airlock hole with your sanitised thumb and rock the fermenter back and forth vigorously to aerate it so the yeast have plenty of oxygen to work well. Put the air lock into your fermenter filled with a bit of sanitiser.

FERMENTING YOUR BEER

This step is arguably the most important to get great tasting finished beer. Place the fermenter in a part of the house that will ensure the fermenting beer stays between 16-20 °c (any higher and you will start to get undesirable flavours; any lower and the yeast may go to sleep). In winter, this can be maintained with a heat belt and a temperature controller. In Summer, you will need a small fridge (Gumtree has plenty for next to nothing) to put your fermenter in with a temperature controller attached.

PITCHING THE YEAST

When the bubbling of the airlock stops (usually about a week after adding yeast), it's time to dry hop your beer for maximum hop flavor and aroma. Take your 150g total of leftover hop pellets out of the freezer and sprinkle them evenly and gently into your fermenting beer. Make sure you only open the fermenter wide enough and long enough to do this quickly – bacteria are the enemy here and you don't want the outside air and all its bacteria-filled dust getting into your batch of beer. After letting the dry hop pellets soak in your beer for 4-5 days, it's time to bottle/keg. Leave them too

KEG/BOTTLE YOUR FINISH BEER

Once your beer has finished fermenting and dry hopping done, bottle or keg as usual. Please refer to our detailed beginners guide for tips on how to do this.

BREW SPECIFICATION

Volume	20 Liters
IBU's	- 50
OG	1.045 - 1.055
FG	1.013
ABV	6.1% (6.6% if bottling)
Colour	9 EBC

MY RATING:



APPEARANCE

AROMA

TASTE

OVERALL

Our friendly staff are ready to help!

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