

**WHAT IS IN THE KIT:**



- 1 x FRESH<sup>3</sup> IPA (Fresh Wort Kit)
- 2 x Simcoe (25g Pellet Hop)
- 1 x LalBrew - Voss Kveik Yeast

## DOUBLE TROUBLE *DOUBLE IPA*

The Double Trouble Double IPA is a hefty brew, dark, bitter much like the policeman who didn't like my 'What seems to be the Officer Problem' gag at the routine breath-o. Be smart and get an uber with this one at 7.6%.

### BREW SPECIFICATION

Volume	....	15 litres
IBU's	.....	63
OG	.....	1.075
FG	.....	1.017
ABV	.....	7.6%
Colour	.....	19.1 EBC

### INSTRUCTIONS:

#### 1 CLEANING & SANITATION

Clean and sanitise all brewing equipment that will come into contact with your beer (including fermenter, fermenter lid, mixing paddle/spoon, thermometer, air lock etc.) with a quality no-rinse sanitiser, such as StellarSan (KL05357). Refer to the instructions on the label of your no-rinse sanitiser for dosage and usage instructions.

#### 2 ADD FRESH<sup>3</sup> IPA (FRESH WORT KIT) TO FERMENTER

Open the lid and sanitise the neck of your IPA Fresh Wort Kit to prevent any wild yeast or bacteria which may be on the bag itself from being transferred into your brew. Pour the entire contents of your room temperature IPA Fresh Wort Kit into your fermenter. Super Kill Ethyl Sanitiser is ideal for this.

#### 3 PITCH THE YEAST

Ideally, the temperature of the wort should be 40°C or a bit less before pitching the yeast. If the liquid is too hot then sit the fermenter in an ice bath or fermentation fridge until the temperature of the liquid has cooled down to below 40°C. And yes, this is not a typo! Kveik yeasts will happily ferment at much higher than normal temperatures. Ensure that the lid remains on the fermenter as much as possible and the thermometer is sanitised prior to each measurement to avoid contamination of your beer. Add the entire contents of the yeast sachet to your fermenter by gently sprinkling the yeast across the top of the wort. If desired, the wort can be gently stirred after 20 minutes or so.

## 14 FERMENT YOUR BEER

Kveik is a unique yeast and can produce great tasting beer even at very high fermentation temperatures, as high as 35-40°C. Kveik can produce great beer with little to no temperature control.

Half fill your airlock or blow-off jar with no-rinse sanitiser at the correct dilution.

Place the fermenter in a part of the house that will ensure the fermenting beer stays between 25-40°C for 7 days (any lower and the fermentation may take longer or stop entirely). Fermentation at higher temperatures may result in a beer which is more fruity as the yeast produces more esters at this higher temperature. To produce a double IPA true to style, try and stick to the lower end of this temperature range.

In winter this warm fermentation temperature can be maintained with a heat belt (KL10953) and temperature controller (KL01946). You just plug the heat belt into the temperature controller, dial in the temperature and forget about it!

## 15 DRY HOP

Feel free to experiment with the dry hop - different times and temperatures will often give different results.

For the best results with this style, add the dry hops (50g Simcoe) at the end of fermentation for at least 48 hours.

The amount of hops added during the dry hop stage can be varied according to your taste. The remaining Simcoe hop pellets can be placed in the freezer

## 15 KEG/BOTTLE/CAN YOUR FINISHED BEER

Once fermentation is done, it is time to transfer your finished beer! Ideally, cold crashing for at least 48 hours will give the best results before transferring. To determine that fermentation has finished, check the gravity over three consecutive days. If it is stable across three consecutive days then fermentation is done and the beer can be safely transferred to your bottles, cans or keg.

**Do not transfer until fermentation is complete.**

**Bottling your beer:** Use KegLand Amber Glass Bottles with Swing/Flip Top Lids (KL20947) or KegLand Amber PET Bottles with Screw Caps (KL19866 or KL19859). Please refer to our detailed beginners guide for bottling from a fermenter here:


<https://www.kegland.com.au/blog/post/a-beginners-guide-to-bottling-homebrew>

**Kegging your beer:** We would suggest carbonating and dispensing at 10-12 psi at 2°C for best results. Refer to our detailed beginners guide for kegging from a fermenter here:

<https://www.kegland.com.au/blog/post/how-to-keg-your-beer-a-basic-guide>

**Canning your beer:** To transfer your finished beer into cans we would suggest kegging and carbonating at 11psi at 2°C then transferring to cans. Refer to our detailed beginners guide for canning here:

<https://www.kegland.com.au/blog/post/how-to-can-your-beer-a-beginners-guide>

**MY RATING:**  
1 2 3 4 5

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**APPEARANCE**

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**AROMA**

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**TASTE**

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**OVERALL**

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**BREW DAY QUESTION?**  
Our friendly staff are ready to help!  
**EMAIL US 24/7**  
[beer@kegland.com.au](mailto:beer@kegland.com.au)