

# Cabana-Rama IPA

Style : India Pale Ale

Extracts : Pilsen Light, Golden Light, Maltodextrin

Hops : Sabro, Sultana

Yeast : Omega Tropical IPA, or Safale US-05

Hop Additions:

1 oz Sabro at 20 mins

1 oz Sultana at 10 mins

2 oz Sabro at 0 min

2 oz Sabro Dry Hop (add to fermenter 3-5 days before bottling / kegging)

1 oz Sultana Dry Hop (add to fermenter 3-5 days before bottling / kegging)

Target Original Gravity : 1.056 - 1.060

Target Final Gravity : 1.007 - 1.012

Target IBUs : 55 IBU

Color : 5 SRM

Target ABV : 6.2 - 6.7 %

## Extract Brewing Directions for Cabana-Rama IPA

\*\*\*\*\*Take your yeast out of the fridge now and smack it. Make sure you broke the little packet inside of it. Set it on your kitchen counter and allow it to swell for the next 3-4 hours\*\*\*\*\*

1. Begin heating 3 gallons of water in your stock pot. Add all of your malt extract and 1/2 pound Maltodextrin while getting the water up to boil. Stir until all of the clumps are dissolved into the wort. It may take a bit of stirring to dissolve all of the clumps, but as the liquid heats up, it should begin to dissolve a bit easier. Be sure to stir so the clumps of extract do not scorch at the bottom of the pot.
2. Once you reach a boil, add your 1st hop addition (1 oz Sabro) and start your 20 minute timer once the hops are added. You may want to turn the heat down for this first hop addition. There will likely be a lot of foam created from the hops that may result in a boil over, so add them slowly and reduce the heat. Once the hops are in and the boil looks under control, turn your heat back up to maintain boiling temperatures.
3. At 10 minutes (10 minutes remaining in the boil), if you are adding whirl floc, Irish moss or 1/2 tsp. yeast nutrient, do so now. Also at 10

minutes, add one ounce of Sultana hops.

4. At 0 minutes (end of the boil) your timer should go off. Turn off the flame and add your final hop addition (2 oz Sabro). If time allows, let these hops steep for 10-15 minutes or so before you start chilling the wort. This technique is called a "hop steep". It allows all of the oils from the hops to be extracted into the wort, which results in a more hoppy flavor in the finished beer.

\*\*\*\*From this point onward EVERYTHING that touches your beer MUST BE SANITIZED\*\*\*\*

- I like to fill up a 5 gal. bucket with water and 1 oz. of sanitizer for this purpose-

5. Gently pour your wort into your primary fermenter being careful to leave as much of the sludge at the bottom in your kettle as possible. If you have our deluxe kit, your primary fermenter is your 6.5 gallon bucket with the spigot attached. I like to make sure the spigot attachment is sealed properly and water tight before I add my wort to it. **Also, make sure the spigot is in the CLOSED position!**

6. Top your beer up to 5 gallons with more water.

7. Chill your wort to 68°F as rapidly as possible. This can be achieved with a wort chiller, or an ice bath in your sink.

8. Put your unopened yeast pack into your bucket of sanitizer. Place your sanitized hydrometer into your wort and take an original gravity reading. There are three units of measurement on the hydrometer, you want to be looking at the smallest one (specific gravity).

9. Vigorously stir your wort to introduce as much oxygen as possible into the wort. This is the **ONLY** time you want to get oxygen in your beer.

10. Cut a corner off of the top of your yeast pouch with a pair of sanitized scissors and pour the yeast into your wort.

11. Seal the top of your fermenter and put an airlock partially filled with sanitizer into the hole on top.

12. Pace the floor anxiously for the next 10-14 days while your beer goes through primary fermentation.

13. When the airlock stops bubbling and the yeast cake has dropped to the bottom, remove the lid and take a reading with your hydrometer.

14. If you have reached your desired final gravity (give or take a couple points) you are ready to rack it over into your secondary fermenter.

15. If you are using our deluxe kit, the 5 gallon plastic carboy is your secondary. As always, everything **MUST** be sanitized.

16. Use your auto-siphon to gently rack the beer into your secondary fermenter, leaving as much of the trub behind as possible. **This is also when you should add your second dry hop addition.** Put 2 ounces of Sabro and 1 ounce of Sultana into a sanitized muslin hop bag and add them to the carboy. I prefer to have the dry hops in the carboy before I transfer the beer in.

17. Seal the fermenter and go back to pacing the floor for another 3 to 5 days. Ideally, brew another beer now so the wait is less excruciating next time.
18. Now you are ready to bottle. Boil 5 ounces of priming sugar in 2 cups of water and stir it to dissolve. Allow the solution to cool and gently pour it into your bottling bucket. Remember, everything must be sanitized.
19. Rack your beer into your bottling bucket so that the beer mixes with the priming solution evenly. If you are using our deluxe kit, your bottling bucket is the 6.5 gallon bucket w/ the spigot attached that you used for primary fermentation.
20. Attach one end of a tube to your spigot and the other end to your bottling cane.
21. Sanitize every bottle and all of your caps. DO NOT USE DETERGENT if you run your bottles through your dishwasher on the sanitary cycle.
22. Put your bottling cane into a bottle so that the tip is pressed against the bottom of the bottle.
23. When the beer reaches the very top of the bottle, pull the cane out and set the bottle aside to be capped.
24. Repeat this step 45-50 more times, then cap the bottles.
25. DO NOT REFRIGERATE YOUR BOTTLES. They will not carbonate.
26. Continue to pace the floor for 10-14 days. Ideally, put your next beer into secondary and brew another beer so the wait is even less excruciating next time.
27. Refrigerate a couple of bottles.
28. Open and enjoy. Repeat as necessary.
29. Brew more beer. Repeat as necessary.

We hope this helps, and have fun on your brew day! Remember, it wouldn't be home brewing without a mishap, so don't freak out if you forget something or make a mistake. It happens to everyone, and you are likely to still end up with a mighty fine beer. Cheers!

