

# LOVE2BREW

## WANDERLUST – ENGLISH IPA (ALL-GRAIN – 2.5 GALLON)



Tired of the same old IPAs? Interested in a beer experience that takes you to a different place? Our Wanderlust English IPA combines the traditional IPA brewing style with English malts and hops for a totally unique IPA experience. Wanderlust has a strong malt backbone with big notes of bread, toast, and some slight caramel flavors. All English hops provide a bold range of flavors such as earthy, hop spice, dank notes of grass, with hints of floral aromatics that round out the beer very well. True to style this English IPA has a moderate bitterness and a flavor profile that strays from the highly bitter and citrus road that is so common in many modern India Pale Ales. Feed your curiosity, try a different kind of IPA today and enjoy the rewards of your own wanderlust.

### KIT STATISTICS

- 2 Weeks Primary Fermentation
- 5 Days Secondary Fermentation
- 2 Weeks Bottle Conditioning
- Original Gravity: 1.061
- 5.9% ABV (Estimated)
- IBUs: 59.6
- SRM: 9.2
- 60 Minute Boil

### HOME BREW KIT CONTENTS

#### Malts & Specialty Grains

- 2.5 lb. Maris Otter
- 2.5 lb. Pearl Malt
- 6 oz. Biscuit Malt
- 4 oz. Carastan
- 4 oz. Caramel 40L

#### Hops

- 3/4 oz. UK Challenger (Bittering)
- 1 oz. UK Kent Goldings (Aroma)
- 1/2 oz. Fuggles (Aroma)
- 1/2 oz. UK Target (Aroma)
- 1/2 oz. UK Kent Goldings (Dry Hop)

#### Yeast Choices

- Safale US-05
- Nottingham Ale Yeast
- White Labs London Ale Yeast (WLP013)
- Wyeast London Ale Yeast (1028)

#### Other

- 2 oz. Priming Sugar

### MASH INGREDIENTS:

- 2.5 lb. Maris Otter
- 2.5 lb. Pearl Malt
- 6 oz. Biscuit Malt
- 4 oz. Carastan
- 4 oz. Caramel 40L

### MASH SCHEDULE:

Saccharification Rest: 152°F for 60 minutes

Mashout: 168°F for 10 minutes

### HOP ADDITIONS

- 3/4 oz. UK Challenger (60 Minutes)
- 1/2 oz. UK Kent Goldings (10 Minutes)
- 1/2 oz. Fuggles (5 Minutes)
- 1/2 oz. UK Target (5 Minutes)
- 1/2 oz. UK Kent Goldings (0 Minutes)
- 1/2 oz. UK Kent Goldings (Dry Hop)

If you have any questions while brewing your beer call us at 1.888.654.5511 or email [support@love2brew.com](mailto:support@love2brew.com). We're open 7 days a week to help you brew the best beer possible!

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