

# LOVE2BREW

## HEX – DARK SOUR ALE (ALL-GRAIN) 2.5 GALLON



Are you prepared to explore the dark arts of homebrewing? Hex is a 100% Brettanomyces fermented Dark Ale. The double Brettanomyces fermentation adds a unique and distinct flavor profile to this beer that includes notes of tart cherries and barnyard funk that is supported by a chewy malt character. We add a custom blend of oak chips that you'll age in red wine and add to the fermentor to add a dimension of tobacco and oak to your brew, furthering the complexity of this mystic beer. Ideal for immediate enjoyment or long term aging, Hex allows you to explore a new paradigm of brewing. Warning: Hex is not for the faint of heart and funk.

### KIT STATISTICS

- 3 Weeks Primary Fermentation
- 2 Weeks Bottle Conditioning
- Original Gravity: 1.072
- 7.2% ABV (Estimated)
- IBUs: 14.9
- SRM: 23.0 (Brown)
- 60 Minute Boil

### HOMEBREW KIT CONTENTS

#### Malts & Specialty Grains

- 5 lb. 2-Row Pale Malt
- 1 lb. German Dark Munich Malt
- 12 oz. Caramel 60L
- 5 oz. Chocolate Malt

#### Hops

- 1/5 oz. Columbus

#### Yeast

- White Labs Brettanomyces Bruxellensis (WLP650)
- White Labs Brettanomyces Claussenii (WLP645)

#### Other

- 2 oz. Priming Sugar
- 1 oz. Hex Oak Chip Blend
- 9 oz. Red Wine (Not Included)

### MASH INGREDIENTS:

- 5 lb. 2-Row Pale Malt
- 1 lb. German Dark Munich Malt
- 12 oz. Caramel 60L
- 5 oz. Chocolate Malt

### MASH SCHEDULE:

- Saccharification Rest: 152°F for 60 minutes
- Mashout: 168°F for 10 minutes

### BOIL ADDITIONS

- 1/5 oz. Columbus (60 Minutes)

### NOTES:

This beer contains Brettanomyces – we strongly recommend using/purchasing separate equipment for brewing Brett beers.

You should create a 2 Liter starter with the Brett to ensure proper fermentation. Our Yeast Starter Kit (YT005B) contains the necessary components to do so. If you do not want to make a starter purchase an additional packet of both LY650 & LY645.

After two weeks of fermenting take a gravity reading; ideally you want to stabilize your final gravity around 1.010. At week 3 take another reading. When you have two identical readings (weeks) in a row move to the next step.

At the end of your brew day soak the Hex Oak Chip Blend in 9 oz. of Red Wine (your favorite – we tested with our Cabernet Sauvignon Wine Recipe Kit (WK005) and thought it was ideal.

-- Add Oak Chip Blend to primary fermentor once your final gravity has stabilized and age for 1 week.

After aging on the Hex Oak Chip Blend bottle/keg as normal.

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!