



# COCO CABANA COCONUT IPA

This tropical IPA is for all the coconut lovers out there! Toasted coconut in two stages of the brewing process ensures you get the full range of coconut flavours. The fruit-salad Mosaic hops accentuate this tropical vibe and take you to a Fijian beach!

Want to add another layer to your brew? Try using 4L of coconut water instead of water for a hit of electrolytes and even more coconuttiness!

## INSTRUCTIONS:

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

### 1 CLEANING & SANITATION

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.

### 2 PREPARE INGREDIENT CANS

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

### 3 TOASTING COCONUT

Toast your coconut at 180c for 15 minutes. Mix around on your baking tray occasionally so it's not too dark or brown. You want it a light golden colour with heaps of aroma.

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WHAT IS IN THE KIT:



1 x Muntons Brewmaker's IPA (1.8kg)  
Ingredient Can

2 x Muntons Export Lager (1.5kg)

1 x 100g Vacuum SealOed Hops  
(Mosaic unless substituted)

1 x US-05 SafAle American  
Ale yeast (11g)

720g unsweetened coconut (shredded or flakes)  
Optional: 4L of coconut water (Woolie's have 4x1L for \$10)

CUT THIS OUT FOR  
YOUR TAP HANDLE

## BREW SPECIFICATION

Volume . . . . . 23 liters  
IBU's . . . . . - 42  
OG . . . . . 1.060-1.065  
FG . . . . . 1.010-1.012  
ABV . . . . . 6.5-6.8  
(+0.5% if bottling  
and +0.5 if using  
coconut water)  
Colour . . . . . 100 EBC

**KegLand**

COCO  
CABANA  
COCONUT  
IPA



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



## 14 MINI-HOP BOIL

Add 2L of water to a kitchen pot and bring to a simmer. Add a couple of tablespoons of sugar to aid in hop-extraction. Add in half of the Mosaic hops (50g) and boil for exactly 10 minutes. After the 10-minute timer is up, kill the flame and stir in half of your toasted coconut (~360g). Let this steep for 15-minutes before straining the mixture through a sieve into your fermenter so that you leave all of the solids behind.

## 15 ADDING EVERYTHING TO THE 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 along with your hop/coconut tea. A sanitised silicone spatula can be used to get the rest of the syrup out. Rinse out the cans with 1L of boiling water and use that water to mix up the syrup in the fermenter. Top up your fermenter to the 23-liter mark with cold water (or, use the coconut water instead if you have it (optional)). You want the beer to be below 20°c by the time you get to 20-liters, so if it's too hot as you're approaching 19L, you might want to add some ice cubes.

## 16 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 has plenty of oxygen to work well. Put the air lock into your fermenter filled with a bit of sanitiser.

## 17 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.

## 18 DRY HOPPING

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 50g of remaining Mosaic hops and 360g of remaining coconut 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 3-4 days, it's time to bottle/keg.

## 19 KEG/BOTTLE YOUR FINISH BEER

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



**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

## TIPS & TRICKS

### FEELING EXTRA TROPICAL?

Add in 2L of pineapple juice when you dry hop as well to get a Piña Colada-esque brew!  
**MAHALO!**