

YCH030 TALUS™ NEIPA

TASTING NOTES: PINK GRAPEFRUIT • TROPICAL • ROSE • FLORAL



SPECIFICATIONS

ORIGINAL GRAVITY	FINAL GRAVITY	IBU	ABV
1.059	1.013	19	6.1%

INGREDIENTS

GRAINS	AMOUNT
2-Row Malt.....	60%
White Wheat	25%
Flaked Oats	15%

YEAST & ADJUNCTS	AMOUNT
London III	14.5 million cells/mL
Whirlfloc	Variable
Yeast Nutrient	Variable

HOPS	TYPE	AA%	ADDITION	AMOUNT
Simcoe® Brand.....	T-90 Pellets	11%	Whirlpool.....	2.0 g/L
Talus™ Brand.....	T-90 Pellets	8.5%	Dry Hop 1.....	8.0 g/L
Mosaic® Brand.....	Cryo Hops® Pellets	23%	Dry Hop 2.....	4.0 g/L
Talus™ Brand.....	T-90 Pellets	8.5%	Dry Hop 2.....	2.0 g/L
Loral® Brand	Cryo Hops® Pellets	18.5%	Dry Hop 2.....	2.0 g/L

INSTRUCTIONS

- STEP 1** Perform an infusion mash to achieve a mash temp of 153°F/67°C for 60 min.
- STEP 2** Vorlauf until the wort has cleared and is free of grain particles.
- STEP 3** Runoff into the kettle and sparge with 180°F/82°C water.
- STEP 4** Bring the wort to a boil.
- STEP 5** After 45 min, add Whirlfloc for clarity and yeast nutrient for yeast health.
- STEP 6** After 60 min, turn off the burner. Let the wort cool to about 204°F/96°C. Add the whirlpool hop additions.
Note: All whirlpool additions are calculated based on a 15 min whirlpool starting at 204°F/96°C.
- STEP 7** Gently create a whirlpool in the kettle.
- STEP 8** Quickly cool the wort to 64°F/18°C, aerate it, and transfer into a sanitized fermenter.
- STEP 9** Pitch the appropriate amount of yeast and add either an airlock or blowoff tube to the fermenter.
- STEP 10** Dry Hop 1: Adds hops at middle of active fermentation or at approximately 1.016 - 1.024 specific gravity.
- STEP 11** Dry Hop 2: After final gravity has been reached, dry hop for 2 days at 72°F/22°C , rousing once after 24 hours with CO2.
- STEP 12** Make sure to monitor gravity and allow additional time for diacetyl rest and then drop temperature to 32°F/0°C and dump hops from bottom of fermenter.

