

# YCH032 BRUT IPA

TASTING NOTES: BERRY • CITRUS • TROPICAL • STONE FRUIT • MELON



## SPECIFICATIONS

ORIGINAL GRAVITY	FINAL GRAVITY	IBU	ABV
1.055	1.004	15	7%

## INGREDIENTS

GRAINS	AMOUNT
Pilsner Malt.....	77%
White Wheat .....	10%
Flaked Rice .....	10%
Acidulated Malt .....	3%

YEAST & ADJUNCTS	AMOUNT
California Ale ...	13.5 million cells/mL
Whirlfloc .....	Variable
Yeast Nutrient .....	Variable

HOPS	TYPE	AA%	ADDITION	AMOUNT
Amarillo® Brand .....	T-90 Pellets .....	10.5% .....	Whirlpool.....	4.0 g/L
Idaho 7® Brand .....	T-90 Pellets .....	11.5% .....	Whirlpool.....	2.0 g/L
Amarillo® Brand .....	T-90 Pellets .....	10.5%.....	Dry Hop 1 .....	4.0 g/L
Idaho 7® Brand .....	T-90 Pellets .....	11.5%.....	Dry Hop 2 .....	4.0 g/L

## INSTRUCTIONS

- STEP 1** Perform an infusion mash to achieve a mash temp of 147°F/64°C for 60 min.
- STEP 2** Make sure to add Amyloclucosidase to the Mash. It works in the brew house mash at temperatures of 131-144°F/55-62°C and pH ranges of 5.4-5.6. It is active up to 149°F/65°C.
- STEP 3** The recommended usage rate is 2 - 7 g/hL. Add the enzyme 1/3 of the way into mashing to ensure that the mash isn't too hot to denature the enzyme. Stir very well and let the mash have an hour-long rest to let the enzyme do its work. Add the enzyme @ 20 minutes and then mash for an additional 60 minutes. So that would be a total 80 minute mash time.
- STEP 4** Use a lot of high quality yeast nutrient in the kettle to give the yeast more than just glucose to feed off of. Add more yeast nutrient to the fermenter half way through fermentation. Not doing this will stress out the yeast and possibly give off some off flavors.
- STEP 5** Vorlauf until the wort has cleared and is free of grain particles.
- STEP 6** Runoff into the kettle and sparge with 180°F/82°C water.
- STEP 7** Bring the wort to a boil.
- STEP 8** After 45 min, add Whirlfloc for clarity and yeast nutrient for yeast health.
- STEP 9** 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 minute whirlpool starting at 204°F/96°C.
- STEP 10** Gently create a whirlpool in the kettle.
- STEP 11** Quickly cool the wort to 64°F/18°C, aerate it, and transfer in into a sanitized fermenter.
- STEP 12** Pitch the appropriate amount of yeast and add either an airlock or blowoff tube to the fermenter.
- STEP 13** Dry Hop #1: Add hops at the end of active fermentation, with approximately 1.008-1.012 specific gravity left before final gravity.
- STEP 14** 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.
- STEP 15** Continue to dump hops every 24 hours for 4 days prior to packaging.

