

# YCH036

## RIVER DRIFTER

### PALE ALE

TASTING NOTES: COCONUT • STONE FRUIT • TROPICAL • PINE • CITRUS



#### SPECIFICATIONS

| ORIGINAL GRAVITY | FINAL GRAVITY | IBU | ABV |
|------------------|---------------|-----|-----|
| 1.058            | 1.012         | 37  | 6%  |

#### INGREDIENTS

| GRAINS                | AMOUNT |
|-----------------------|--------|
| Pilsner Malt.....     | 88%    |
| Munich Dark .....     | 5%     |
| Malted Wheat .....    | 5%     |
| Acidulated Malt ..... | 2%     |

| YEAST & ADJUNCTS     | AMOUNT              |
|----------------------|---------------------|
| California Ale ..... | 14 million cells/mL |
| Whirlfloc .....      | Variable            |
| Yeast Nutrient ..... | Variable            |

| HOPS               | TYPE                     | AA%   | ADDITION       | AMOUNT  |
|--------------------|--------------------------|-------|----------------|---------|
| Chinook.....       | T-90 Pellets .....       | 12.5% | Whirlpool..... | 2.0 g/L |
| Sabro® Brand.....  | Cryo Hops® Pellets ..... | 20.9% | Whirlpool..... | 1.0 g/L |
| Chinook.....       | T-90 Pellets .....       | 12.5% | Dry Hop 1..... | 2.0 g/L |
| Sabro® Brand.....  | Cryo Hops® Pellets ..... | 20.9% | Dry Hop 1..... | 1.0 g/L |
| Azacca® Brand..... | T-90 Pellets .....       | 14%   | Dry Hop 2..... | 4.0 g/L |

#### INSTRUCTIONS

- STEP 1** Perform an infusion mash to achieve a mash temp of 143°F/62°C for 20 min.
- STEP 2** Second mash temp of 162°F/72°C for 20 min.
- STEP 3** Runoff into the kettle and sparge with 170°F/76°C water.
- STEP 4** Vorlauf until the wort has cleared and is free of grain particles.
- STEP 5** Runoff into the kettle and sparge with 180°F/82°C water.
- STEP 6** Bring the wort to a boil.
- STEP 7** After 45 min, add Whirlfloc for clarity and yeast nutrient for yeast health.
- STEP 8** 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 9** Gently create a whirlpool in the kettle.
- STEP 10** Quickly cool the wort to 64°F/18°C, aerate it, and transfer in into a sanitized fermenter.
- STEP 11** Pitch the appropriate amount of yeast and add either an airlock or blowoff tube to the fermenter.
- STEP 12** Dry Hop 1: Add hops at middle of active fermentation, with approximately 1.024-1.032 specific gravity left before final gravity.
- STEP 13** Dry Hop 2: After final gravity has been reached, dry hop for 2 days at 72°F/22° C, rouse once after 24 hours with CO2.
- STEP 14** Elevated hopping rates tend to produce hop creep often resulting in diacetyl production. After beer passes forced diacetyl test, drop temperature to 32° F/ 0° C.

