

YCH038

CRYO POP™ ORIGINAL BLEND  
AMPLIFIER WEST COAST IPA

TASTING NOTES: PINEAPPLE • STONE FRUIT • PEACH • GRAPEFRUIT • PINE • CEDAR



## SPECIFICATIONS

ORIGINAL GRAVITY	FINAL GRAVITY	IBU	ABV
1.059	1.010	58	6.2%

## INGREDIENTS

GRAINS	AMOUNT
2-Row or Pilsner Malt .....	85%
Malted Wheat .....	5%
Crystal 60 Malt .....	5%
Acidulated Malt.....	As Needed

YEAST & ADJUNCTS	AMOUNT
English Ale Yeast ...	14.5 million cells/mL
Whirlfloc .....	Variable
Yeast Nutrient .....	Variable

HOPS	TYPE	AA%	ADDITION	AMOUNT
Warrior® Brand .....	T-90 Pellets .....	16.0%	60 min .....	0.5 g/L
Talus® Brand.....	T-90 Pellets .....	9.0%	Whirlpool.....	3.9 g/L
Cryo Pop™ Original Blend.....	Cryo Hops® Pellets .....		Dry Hop 1 .....	1.0 g/L
Simcoe® Brand.....	T-90 Pellets .....		Dry Hop 1 .....	3.9 g/L
Cryo Pop™ Original Blend.....	Cryo Hops® Pellets .....		Dry Hop 2.....	1.0 g/L
Citra® Brand .....	Cryo Hops® Pellets .....		Dry Hop 2 .....	1.0 g/L
Mosaic® Brand.....	T-90 Pellets .....		Dry Hop 2 .....	2.0 g/L

## INSTRUCTIONS

- STEP 1** Perform an infusion mash to achieve a mash temp of 152°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, and add 60 minute hop addition.
- 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 minute whirlpool starting at 204°F/96°C.
- STEP 7** Gently create a whirlpool in the kettle.
- STEP 8** Quickly cool the wort to 66°F/19°C, aerate it, and transfer in into a sanitized fermenter.
- STEP 9** Pitch the appropriate amount of English Ale yeast and add either an airlock or blowoff tube to the fermenter.
- STEP 10** Add first dry hops at the middle of active fermentation, with approximately 1.024 – 1.032 specific gravity left before final gravity.
- STEP 11** After final gravity has been reached, add second Dry Hop for 2 days at 22°C/72°F.
- STEP 12** After 2-3 days and the beer has passed forced diacetyl test, cool the fermenter to 32°F/0°C. Transfer to a keg and carbonate or bottle condition.



YAKIMA CHIEF HOPS®