

YCH049

EKUANOT®  
ERUPTION IPA

TASTING NOTES: PAPAYA • MANGO • TROPICAL • BERRY • MELON • PINE • FLORAL



## SPECIFICATIONS

ORIGINAL GRAVITY	FINAL GRAVITY	IBU	ABV
1.065	1.013	30	6.8%

## INGREDIENTS

GRAINS	AMOUNT
2-Row Malt.....	89%
Malted Wheat .....	5%
Munich I .....	5%
Acidulated Malt.....	1%

YEAST & ADJUNCTS	AMOUNT
California Ale .....	16 million cells/mL
Whirlfloc .....	Variable
Yeast Nutrient .....	Variable

HOPS	TYPE	AA%	ADDITION	AMOUNT
Crystal .....	T-90 Pellets .....	5.0% .....	Whirlpool .....	5.3 g/L
Ekuanot® Brand .....	Cryo Hops® Pellets .....		Dry Hop 1 .....	4.0 g/L
Simcoe® Brand .....	T-90 Pellets .....		Dry Hop 1 .....	2.0 g/L
Ekuanot® Brand .....	Cryo Hops® Pellets .....		Dry Hop 2 .....	2.0 g/L
Citra® Brand .....	T-90 Pellets .....		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 minute whirlpool starting at 204°F/96°C.
- STEP 7** Gently create a whirlpool in the kettle.
- STEP 8** Quickly cool the wort to 68°F/20°C, aerate it, and transfer in into a sanitized fermenter.
- STEP 9** Pitch the appropriate amount of California 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 72°F/22°C.
- 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.

