

# Rising Hope IPA (AG)

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Please note: The mash and fermentation profiles can be changed as you see fit. Our instructions are based on brewing this beer with our small shop system, or our personal brewing equipment. There may be some differences in your own brewday procedure.

## RECIPE STATS

**Est. SG:** 1.059

**Est. FG:** 1.011

**IBU:** 68

**SRM:** 4

**ABV:** 6.2%

## INGREDIENTS

9.5 lbs German Pilsner Malt

1.25 lb Torrified Wheat

0.5 lb Crystal 10

3 oz Centennial Hops

1 oz Simcoe Hops

3 oz Cryo Eukanot Hops

US-05

## BREWDAY NOTES

## MASH

Single infusion mash at 150°F (68°C) for 60 minutes. Add first wort hops (FWH) as wort is being collected in the boil kettle.

## BREW

Boil for 60 minutes, following the hop additions schedule. Turn off heat and let the temperature drop to 198°F (92°C), add whirlpool hops, and whirlpool for 30 minutes. Chill to 70°F (21°C), transfer to a fermenter, and pitch yeast. After active fermentation has stopped (typically 4–5 days after pitching the yeast) add the first dry hop addition (1 oz Cryo Loral, 1 oz Centennial). After four days, burp your fermenter (if possible) with a 30-second burst of CO<sub>2</sub> to rouse the hops. Add 1 oz Cryo Loral and 1 oz Centennial hops. Package after four more days.

## HOP ADDITIONS

0.5 oz Centennial, 0.5 oz Simcoe @ 60 min  
0.5 oz Centennial, 1 oz Cryo Eukanot, 0.5 oz Simcoe @ whirlpool, 25 min  
1 oz Cryo Eukanot, 1 oz Centennial @ dry hop, 8 days  
1 oz Cryo Eukanot, 1 oz Centennial @ dry hop, 4 days

## FERMENTATION

Ferment at 62-65°F