

Rising Hope IPA (EX)

Please note: The brewing and fermentation procedures 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 lbs Pilsen LME
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

BREW

Heat 2-3 gallons water to 150-170°F. Add your muslin bag of steeping grains and steep for 30 minutes. Remove the kettle from the heat, remove the grain bag¹ and add ¼ to ½ of your extract². Congratulations! you've made wort. Return the kettle to heat and bring the wort to a boil. Once you have a steady boil, add the hops according to the schedule below³. Chill to 70-80°F, transfer to a fermenter, top up to 5 gallons⁴ 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 CO₂ 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

¹ You can gently squeeze the bag to get more liquid or better yet, place the bag in a colander over a separate pot and add the collected liquid to the boil.

² Why not add all of it? 8 or so lbs of LME in 2-3 gallons of water makes a wort with a crazy high OG which cuts down on the hop utilization.

³ Whirlpool additions are made when the wort cools to below 198°F.

⁴ Pre-cooling 3-4 gallons of water to use for topping up will get the wort to pitching temperature faster.