



May all your fermentations be Great Fermentations!

Caesar's Treehouse — An East Coast IPA modeled after one of the top commercial East Coast IPAs!

Juicy and fruity, this hazy East Coast style IPA is modeled after Treehouse Julius, one of the top commercial examples out there right now! A grain bill that gives flavor and body, as well as adds to the cloudiness brought forth by whirlpool and dry hops, make this beer stand out. Delicious!

BEER SPECS

Original Gravity:

1.058 —1.060 @ 65% efficiency

1.062 —1.064 @ 70% efficiency

1.066 —1.068 @ 75% efficiency

Final Gravity: 1.011—1.015

IBU: 90—95

SRM: 4—6

ABV%: 5.6% - 7.5%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

A moderate to high mash temperature is recommended to create a beer with a bit more body than the average IPA. We suggest a mash temperature of 152° - 155°F.

Fermentation Schedule:

We recommend a primary fermentation of one to two weeks at 66° - 72° F. A secondary fermentation for one week can be used to improve clarity and reduce sedimentation, if desired. However, this is a style that is a bit hazier, and does not require a lot of clarity. Add dry hops into the fermenter either as the krausen is dropping or when it has fallen fully and leave in contact with the beer for 3 to 4 days before bottling or kegging.

RECIPE DETAILS

- 10 lbs.** 2-Row Brewer's Malt
- 1 lb.** Golden Naked Oats
- 0.25 lbs.** Flaked Oats
- 0.25 lbs.** Carapils Malt
- 0.25 lbs.** Honey Malt
- 1 lb.** Corn Sugar, added at the beginning of the 60 minute boil (See "Boil Schedule" below)

FERMENTABLES

- 1 lb.** Corn sugar, added at the beginning of the 60 minute boil
- 2** Liquid Hop Extract Shots, added at the beginning of the 60 minute boil
- 1.0 tsp.** Irish moss (*optional*), added 20 min from the end of the boil
- 1 oz.** **Each** Citra, Mosaic and Simcoe hops, added at the end of the boil
- 2.0 oz.** Citra hops, added as a dry hop
- 2.0 oz.** Mosaic hops, added as a dry hop
- 1.0 oz.** Simcoe hops, added as a dry hop

BOIL SCHEDULE

YEAST SUGGESTIONS: Imperial Organic Yeast A04 Barbarian, Imperial Organic Yeast A38 Juice, Wyeast 1056 American Ale, Wyeast 1318 London Ale III, White Labs WLP001 California Ale, White Labs WLP095 Burlington Ale, or BRY-97 Dry Yeast.

A starter or two standard packs of yeast is highly recommended

Brewer's Notes: This is an East Coast IPA, which are softer on bitterness than West Coast IPAs and have a lot of fruity, juicy hop character, as well as some haze that comes from both the hops and yeast. They are usually brewed and moved into bottles and kegs quickly, without extended aging times. For this recipe, there are an ounce each of Citra, Mosaic and Simcoe hops added at flameout. One way you can capture the hop character of these hops is to perform a hopstand by chilling the wort to around 180F, adding the hops into the kettle, stirring and allowing them to "stand" at this temperature for 30 minutes before finishing chilling and putting the wort in the carboy. The dry hops can be added to the fermenter when the Krausen begins to fall and allowed to stay in contact with the beer for 3 or 4 days before bottling or kegging. Get the beer packaged and drank quickly!

For water profiles, going heavier on the chlorides than normal, at a rate of about 100:200 sulfate to chloride ratio, is recommended to draw out the maltiness and soften the hop bitterness, is recommended, though some people would use less chlorides than this and enjoy a bit more sharpness in their

