May all your fermentations be Great Fermentations!

Dumpster Fire – *A fitting tribute to the year 2020, this is our biggest IPA ever!*

A year like 2020 requires an intense and incredible beer! For all that this year has thrown at us, we bring you Dumpster Fire - our biggest IPA yet! Using a total of 10 ounces of cryo hops on top of an insanely large grain bill, this is the beer to end the year with! We ferment this with a Kveik yeast to finish it out low and turn it around quickly—just like we want to do with this year! F@#% 2020!

BEER SPECS

Original Gravity: 1.083—1.087
Final Gravity: 1.010—1.015
IBU: 2 - 4
SRM: 5 –7
ABV%: 8.9% - 10.1%
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*)

BREWERS NOTES

Our biggest, most ridiculous IPA ever, Dumpster Fire has been brewing in our minds all year! As the hits kept coming one after one, we decided we had to make a beer that was something different and completely out of the ordinary, so that we could cheers to the demise of the Dumpster Fire that this year has been! To that, we brewed test batch after test batch of this beer (and enjoyed each one!) before settling on this recipe. This one is not for the faint of heart! Though there is a 60 minute boil, the first ounce of Cryo hops goes in just a minute before the flame is shut off to get a slight boiled hop addition. We recommend at least two packs of yeast, and actually prefer sprinkling in the dry Voss kveik yeast, as the Vikings would have done. The other 9 ounces of Cryo hops are added as a dry hop at high krausen (when the foam has risen and is bubbling away) and should be left in no longer than a week. Once final gravity is hit, package this one up and drink once carbonated! Good Riddance 2020!

RECIPE DETAILS

FERMENTABLES

9.0 lbs.	Light dry malt extract
1.0 lb.	Corn Sugar (See "Boil Schedule" below)

SPECIALTY GRAINS

1 lb.	White Wheat
1 lb.	Flaked Oats
0.5 lbs.	Flaked Wheat
0.2 lbs.	Honey Malt

BOIL & DRY HOP SCHEDULE

60 MINUTE BOIL

1.0 lb.	Corn Sugar, added at the beginning of the 60 minute boil
1.0 tsp.	Irish moss (*optional*), added 20 min from the end of the boil
1.0 oz.	Mosaic Cryo hops, added 1 min from the end of the boil
4.0 oz.	Citra Cryo hops, added as a dry hop at high krausen, dry hop 4 to 6 days
3.0 oz.	Simcoe Cryo hops, added as a dry hop at high krausen, dry hop 4 to 6 days
2.0 oz.	Mosaic Cryo hops, added as a dry hop at high krausen, dry hop 4 to 6 days

YEAST SUGGESTIONS: Lallemand Dry Voss Kveik Yeast, Omega Yeast OYL061 Voss Kveik, Omega Yeast OYL091 Hornindal Kveik, or Imperial Organic A38 Juice

A starter or two to three packs of yeast are highly recommended.

EQUIPMENT

REQUIRED EQUIPMENT

- 3 gal or larger Brew Pot
- 6.5 gal Primary Fermenter
- Siphon Hose/Racking Cane
- Large Spoon or Paddle
- Air Lock
- Hydrometer
- Thermometer
- Cleanser
- Sanitizer
- Bottles or Kegging System

RECOMMENDED EQUIPMENT

- 7.5 gal Brew Pot
- Wort Chiller
- 5 gal Secondary Fermenter
- Thief
- Oxygen Cylinder
- Aeration Stone
- Auto Siphon

Brewing Instructions: DUMPSTER FIRE

PRIOR TO BREWING

1. **Clean and Sanitize** all equipment, tubing, etc.
2. If using White Labs liquid yeast, remove package(s) from fridge and let warm for 4-8 hours at room temperature. If using a Wyeast Activator pack, remove package(s) from fridge, 'smack' the pack to release the nutrients and allow the pack to swell for 4-8 hours at room temperature. If making a starter, prepare it 1 to 3 days before pitching.

BREWING DAY

1. Fill kettle with water and heat to 160F.
   - Partial boil method: fill kettle with as much water as possible while leaving room for grains, malt extract, and boil volume.
   - Full boil method: fill kettle to approximately 6.5 gal water for a volume of 5 gal post-boil.
2. Rehydrate Irish moss In 1/2 cup warm water. Set aside (*optional, for clarity*).
3. Turn off burner (remove kettle from heating element if using an electric stove). Place crushed specialty grains in a muslin bag and soak in **150-155F water for 30 minutes**. Remove bag, and allow remaining water in grains to drain into kettle. Do not squeeze the grains.
4. While stirring, add malt extracts until fully dissolved.
5. Turn the heat on and bring wort to a boil. WATCH OUT! Just before the boil, the wort rapidly rises.
6. Follow **Boil Schedule** on opposite page under 'Recipe Details'
7. At end of boil, chill wort as quickly as possible to **60-70F** with a wort chiller or an ice bath. Place lid on kettle while chilling.
8. Siphon or pour cooled wort into fermenter leaving as much sediment behind as possible:
   - Partial Boil: Add sterile water (packaged drinking water) to fermenter to reach 5.25 gal
   - Full Boil: Siphon entire volume of wort into fermenter.
9. **Aerate wort** well by stirring, shaking or oxygenating.
10. Sanitize yeast package and use sanitized scissors to open package. Pitch yeast and attach airlock. If using a yeast starter, pitch entire contents of yeast starter into wort.
11. Move fermenter to a dark place with a steady temperature of **64-72F**.

FERMENTATION

1. Primary Fermentation: Allow beer to ferment for 7-14 days, adding **Dry Hops** at high krausen in accordance to **"Boil and Dry Hop Schedule"** and **"Brewer's Notes"** on front, then proceed to STEP 2.
2. Check gravity prior to proceeding with bottling to ensure fermentation is complete. (Reference *Final Gravity* under '*Recipe Details*')

BOTTLING

1. Ensure there is no bubbling in the airlock, and that your beer has reached final gravity.
2. **Clean and sanitize** all bottles, caps, bottling equipment and bottling bucket.
3. Dissolve **3/4 cup (5 oz) priming sugar** in 2 cups boiling water. Boil for 5 min then chill to 70-80F and add to bottling bucket.
4. Siphon beer from fermenter into bottling bucket, being careful not to rouse up sediment on bottom of fermenter.
5. Stir thoroughly but gently to avoid introducing oxygen.
6. Using the bottle filler, fill bottles and cap them.
7. Store bottles at room temperature for **2 weeks** or until carbonated

TIPS FOR SUCCESS

1. Clean AND Sanitize!
2. Avoid using softened water or Reverse Osmosis water.
3. Make sure the specialty grains are loose inside the muslin bag to ensure water reaches the grain in the middle of the bag.
4. Tie muslin bag to handle of kettle to prevent potential scorching on bottom of kettle.
5. Be sure not to exceed 155F while steeping grains to avoid unwanted flavors.
6. Turn off heat source and stir well while adding malt extract to avoid scorching on the bottom of the kettle.
7. Keep a spray bottle of water at hand to spray top of wort if it nears a boil over.
8. While racking, be sure not to introduce oxygen into your beer by splashing or shaking.
9. Maintain a constant temperature during fermentation.
10. Elevate carboy a few days before racking to allow sediment to settle.
11. Visit www.greatfermentations.com for more brewing tips and tricks.

NOTES ON WATER PROFILE AND REDUCING OXIDATION

Brewers mostly focus on the ingredients when formulating their hazy IPAs. That's not to say ingredients are unimportant (trust us, they're important!), but there are two OTHER aspects of brewing this style of beer that are often overlooked: your water profile and minimizing oxygen. While both of these are part of brewing most styles of beer, **they are crucial** to crafting that Hazy, Juice-bomb IPA so many of us beer nerds crave. So let's dig in!

Water profiles are important in most beers, but it is crucial in NEIPA. We want to be on the higher side of the chloride to achieve that soft pillow-esqe taste and mouthfeel. There is no concrete rule to this, but to achieve that New England IPA taste, you'll want to stick with more Chloride than Sulfate. We start with Reverse Osmosis water and add salts to the Mash, Sparge and Boil. Here's a quick rundown of what we use on our Foundry batches of Dumpster Fire:

Hazy IPA Water Profile for a 5 Gal. All Grain Batch:

Mash: 6.5 Gallons of RO water.

- 5G CaCl
- 2.4G Gypsum

Sparge: 2 Gallons of RO water

- 5G CaCl
- 2.4G Gypsum

Boil: Approx 7 gallons of Wort

- 4.5G MgSO (Epsom Salt)
- 1.6G NaCL (Canning Salt)

For Extract Brewers it's a bit different. Your salt addition will consist of one teaspoon (tsp) of Calcium Chloride after the steep and before the boil. The primary reason for this is because we don't know what water profile was used during the creation of the extract. We'll operate under the assumption that it is a balanced profile, and since we want to be heavier on CaCl, we'll add a little bit to set it over the edge.

There are many, many resources out there discussing water, water profiles, and salt additions. This is but one option that we found worked for us while developing the Dumpster Fire kit. Nailing down a water profile that works for you and your beer is one of the rewarding aspects of homebrewing.

Minimizing Oxygen

Oxygen plays a role in almost every beer that is brewed. Most of the time, it's crucial to aid in a complete fermentation. All of our recipe kits have a step that asks you to "shake" your beer. This is to help get some oxygen dissolved into the wort as it aids in fermentation. Post fermentation, we ask you to try to reduce as much oxygen as possible. "Minimizing head space", "transferring quietly" and "capping on foam" are a few of the basic techniques you can use to help cut down on oxygen exposure. In NEIPA, Oxygen exposure can:

- Diminish some of the delicate hop forward flavor.
- Add a cardboard taste.
- Mask the hop aroma we're shooting for.
- Darken the color of the beer.

Do whatever you can to reduce exposure and remember to drink this beer as quickly as possible.