



Glacial Advance Cold IPA – A hoppy yet crisp cold IPA!

Glacial Advance is a dry and crisp, yet hoppy, west coast cold IPA! This style is a clear and clean showcase for hops, allowing them to shine without being too harsh or overpowering. Generally fermented with a lager yeast at the high end of their range, we have found that Lutra works perfectly for this beer!

BEER SPECS

Original Gravity:

1.064 —1.066 @ 65% efficiency

1.069 —1.071 @ 70% efficiency

1.074 —1.076 @ 75% efficiency

Final Gravity: 1.010—1.013

IBU: 75 - 80

SRM: 4 - 6

ABV%: 6.7% - 8.6%

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 low mash temperature is recommended to create the characteristic light body of the style. We suggest a mash temperature of 147° - 149°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at around 65°F if using a lager yeast, and between 68 - 95°F if using Lutra. A secondary fermentation can be used to improve clarity and reduce sedimentation, if desired.

RECIPE DETAILS

5.5 lbs. Great Western Superior Pilsen Malt

5.5 lbs. Great Western Northwest Pale Malt

3 lbs. Flaked Maize

FERMENTABLES

90 Minute Boil

1.0 oz. Idaho 7 hops, added at the beginning of the 90 minute boil

1.0 tsp. Irish moss (*optional*), added 20 min from the end of the boil

1.0 oz. Citra Cryo hops, added during the whirlpool after flameout, whirlpool for 15 minutes

2.0 oz. Strata hops, added during the whirlpool after flameout, whirlpool for 15 minutes

1.0 oz. Citra hops, added as a dry hop

1.0 oz. Simcoe hops, added as a dry hop

BOIL SCHEDULE

YEAST SUGGESTIONS: Saflager 34/70 Dry German Lager Yeast, Omega Yeast Labs Lutra Dry Yeast, or Omega Yeast Labs OYL071 Lutra Kveik Liquid Yeast

A starter or two standard packs of yeast are highly recommended.

Brewer's Notes: Cold IPA is here! Glacial Advance is our take on the up and coming west coast style, which delivers a hoppy beer with a light and clear body. Hoppy with a medium to high perceived bitterness, this style is not overpowering, and get a light body from its use of adjuncts and a lower mash temperature, as well as from a lager strain fermented at the top of its temperature range. In our experimental batches, we have found that this beer also comes out wonderfully if using Lutra as the yeast, and can be fermented anywhere in its wide temperature range. See what all the buzz is about with this delicious beer that will leave you wanting more with each sip!

