



## Helio Gazing – Specially crafted for use with Helio Gazer yeast!

Helio Gazing has all the characteristics of a full east coast IPA, with a more sessionable alcohol content. Juicy and hazy, this session IPA is super easy to drink! This recipe has been specially crafted for use with Omega Yeast Labs Helio Gazer yeast to accentuate fruity thiols!

### BEER SPECS

#### Original Gravity:

1.045—1.047 @ 65% efficiency

1.048—1.050 @ 70% efficiency

1.052—1.054 @ 75% efficiency

**Final Gravity:** 1.011—1.014

**IBU:** 50-55

**ABV%:** 4.1% - 5.6%

**SRM:** 4 - 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 moderate to high mash temperature is recommended to create a beer that has a bit more body. We suggest a mash temperature of 152° - 154°F.

#### Fermentation Schedule:

We recommend a primary fermentation of ten days to two weeks at 64 to 72F. The dry hops can be added to the primary fermenter when 75% of the fermentation is complete and allowed a contact time of 7 days. A beer like this is best bottled or kegged and enjoyed quickly!

### RECIPE DETAILS

**8.5 lbs.** 2-Row Brewer's Malt

**1 lb.** Flaked Oats

**0.5 lb.** Golden Naked Oats

**0.5 lb.** Aromatic Malt

### FERMENTABLES

#### 60 Minute Boil

**1.0 oz.** Cascade hops, added to the mash

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

**1.0 oz.** Each Mandarinina Bavaria, Citra and Mosaic hops, added at the end of the boil and allowed to steep for 30 minutes

**2.5 oz.** Phantasm Thiol Powder, added after the boil, during whirl pool

**1.0 oz.** Each Mandarinina Bavaria and Citra, and **2.0 oz** Simcoe hops, added as a dry hop

### BOIL SCHEDULE

YEAST SUGGESTIONS: Omega Yeast Labs OYL405 Helio Gazer Yeast

**BREWER'S NOTES:** We add 1 oz of Cascade hops to the mash. This helps develop thiols that are accentuated by the Helio Gazer yeast. At the end of the boil, we recommend cooling the wort down to 180F before adding the end of boil hops, then allowing them to steep for 30 minutes as this will allow the aromatics of the hops to come through without adding additional bitterness. You can also add the Phantasm Thiol PowderDry hops in east coast IPAs can be added before fermentation is complete (when 75% of primary fermentation is complete) and kegged or bottled quickly after dry hopping. Dry hopping with the load of dry hops will contribute to the delicious hop flavor and cloudiness that is characteristic of the style!

