



Hello There West Coast IPA – A beer from a galaxy far, far away!

This is the beer kit you are looking for! Hello There is an homage to one of our favorite characters in a galaxy far, far away. A big west coast IPA, this beer was made to showcase Omega Yeast Labs Star Party yeast, which gives an explosive hop aroma punch! That's no beer...it's a taste station!

BEER SPECS

Original Gravity:

1.063 —1.065 @ 65% efficiency

1.068 —1.070 @ 70% efficiency

1.073 —1.075 @ 75% efficiency

Final Gravity: 1.009—1.012

ABV%: 6.7% - 8.7%

IBU: 63-68

SRM: 9-11

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 a more fermentable wort that will lead to a lighter body and more fermentables. We suggest a mash temperature of 147° - 149°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation is recommended to improve clarity, reduce sedimentation and for dry-hopping. Leave dry hops in contact with the beer for 4-7 days. If not doing a secondary fermentation, we recommend adding the dry hops after primary fermentation is complete.

RECIPE DETAILS

13 lbs. 2-Row Brewer's Malt

0.75 lb. Red Rye Crystal Malt

0.25 lb. Victory Malt

FERMENTABLES

1.0 oz. Cascade hops, added to the mash as a mash hop

0.5 oz. Talus hops, added at the beginning of the 60 min boil

0.25 oz. Talus hops, added 45 min from the end of the boil

0.25 oz. Talus hops, added 30 min from the end of the boil

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

1.0 oz. Talus hops, added 10 min from the end of the boil

2.5 oz. Phantasm Thiol Powder (*optional*), added at flameout & steeped/whirlpooled for 15 minutes

3.0 oz. Talus hops, added at flameout & steeped/whirlpooled for 15 minutes

2.0 oz. Galaxy hops, added as a dry hop

BOIL SCHEDULE

YEAST SUGGESTIONS: Omega Yeast Labs OYL404 Star Party or Safale S-05 dry yeast

Note: A starter or two packs of yeast is highly recommended.

Brewer's Notes: An elegant beer for a more civilized time! Hello There includes a mash hop addition of Cascade, which is recommended for increasing aromatic thiol compounds in conjunction with the recommended Star Party yeast from Omega Yeast Labs. These thiols skyrocket to the moon (that's no moon...) with Star Party, which causes a huge aromatic punch of passion fruit, pink guava, and citrus zest. We have developed this beer kit to showcase the thiol-boosting power of Star Party, and hope you enjoy it as much as we do!

