



May all your fermentations be Great Fermentations!

## Hop the Atlantic DIPA — DIPA goodness made in collaboration with Grand Junction Brewing Co!

Brewers Shawn Kessel of Grand Junction Brewing Company in Westfield, IN, and Wes Martin of Great Fermentations collaborated to bring you this tasty, continually-hopped beer. Hop the Atlantic combines ingredients from both sides of the Atlantic to create a delicious, yet surprisingly well-balanced DIPA!

### BEER SPECS

#### Original Gravity:

1.082—1.084 @ 65% efficiency

1.088 —1.090 @ 70% efficiency

1.095 —1.097 @ 75% efficiency

Final Gravity: 1.019—1.022

IBU: 100+

ABV%: 7.9% - 10.2%

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 lower mash temperature is recommended to create a more fermentable wort that will allow for a drier beer with more alcohol that will accentuate the hops. We suggest a mash temperature of 148° - 150°F.

#### Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation can be used 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

**16 lbs.** Golden Promise Malt

**2.5 lbs.** Caramunich Malt

**0.5 lb.** Aromatic Malt

### FERMENTABLES

**1.0 oz.** Columbus hops, added as a first wort hop while draining wort from the mash tun

**1.0 oz.** Challenger hops, added as a first wort hop while draining wort from the mash tun

**0.5 oz.** Falconer's Flight hops, added at the beginning of 60 min boil

**0.5 oz.** Falconer's Flight hops added 45 min from the end of the boil

**0.5 oz.** Falconer's Flight 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

**0.5 oz.** Falconer's Flight hops, added 15 min from the end of the boil

**0.5 oz.** Falconer's Flight hops, added at end of boil

**2.5 oz.** Falconer's Flight hops, added as a dry hop

### BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1056 American Ale, White Labs WLP001 California Ale, or Safale S-05 dry yeast. If using a liquid yeast strain, a starter or 2 packs of yeast are highly recommended.

