



May all your fermentations be Great Fermentations!

Hop Truck – Keep on truckin' with this delicious recipe from Great Fermentation's Brady Smith!

A gold colored IPA featuring our Hop Truck mix, a blend of Citra, Columbus and Amarillo that we affectionately call Citralumbarillo.

BEER SPECS

Original Gravity:

1.062 – 1.064 @ 65% efficiency

1.067 – 1.069 @ 70% efficiency

1.072 – 1.074 @ 75% efficiency

Final Gravity: 1.014–1.018

IBU: 52-58

ABV%: 5.8% - 7.9%

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*)

Honey

MASH & FERMENTATION

Suggested Mash Temperature:

A moderate mash temperature is recommended to create an IPA with some malt backbone that still drinks very easily. We suggest a mash temperature of 151° - 153°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

0.80 lb. Crystal 20L Malt

0.20 lb. White Wheat Malt

0.20 lb. Honey Malt

0.20 lb. Rye Malt

0.20 lb. Carapils Malt

FERMENTABLES

0.75 oz. Citralumbarillo hops, added at the beginning of the 60 min ute boil

0.75 oz. Citralumbarillo hops, added 45 min from the end of the boil

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

0.50 oz. Citralumbarillo hops, added 15 min from the end of the boil

0.25 lb. Honey (not included), added 10 min from the end of the boil

1.0 oz. Citralumbarillo hops, added as a dry hop

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1272 American Ale II, Wyeast #1332 Northwest Ale, or Safale S-05 dry yeast

