



## BR Martha's Hopyard East Coast SIPA – A juicy, hoppy east coast session IPA!

With the popularity of east coast IPAs, we thought it would be nice to have a juicy session IPA done in the east coast style! Martha's Hopyard 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!

### BEER SPECS

**Original Gravity:** 1.050—1.054

**Final Gravity:** 1.012—1.015

**IBU:** 55-60

**ABV%:** 4.6% - 5.5%

**SRM:** 5 - 7

**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*)

### BREWER'S NOTES

This beer uses a few special techniques to make the beer very hoppy without being too bitter. The first wort hop addition is added to the boil kettle after adding extracts, and is meant to give the beer a more "smooth" bitterness. The wort is then brought up to a boil and boiled for 60 minutes. 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. Dry 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!

While a secondary fermenter can be used, it is unnecessary in an East Coast IPA such as this.

### RECIPE DETAILS

**6.0 lbs.** Light dried malt extract

**1.0 lbs.** Flaked Oats

**0.5 lb.** Golden Naked Oats, crushed

**0.5 lb.** Aromatic malt, crushed

### FERMENTABLES

### SPECIALTY GRAINS

#### 60 Minute Boil

**0.5 oz.** Simcoe hops, added as a first wort hop to the boil kettle after adding the malt extract and while bringing to a boil

**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

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

### BOIL SCHEDULE

**YEAST SUGGESTIONS:** Wyeast #1318 London III, White Labs WLP095 Burlington Ale, Imperial Organic Yeast A38 Juice, Imperial Organic Yeast A04 Barbarian, BRY-97 Dry Yeast or Mangrove Jack M36 Liberty Bell Ale Dry Yeast.

### EQUIPMENT

#### REQUIRED EQUIPMENT

- 3 gal or larger Brew Pot
- 6.5 gal Primary Fermenter
- Siphon Hose/Racking Cane
- Large Spoon or Paddle
- Air Lock
- Hydrometer
- Thermometer
- Cleanser
- Sanitizer
- Bottles or Kegging System

#### RECOMMENDED EQUIPMENT

- 7.5 gal Brew Pot
- Wort Chiller
- 5 gal Secondary Fermenter
- Thief
- Oxygen Cylinder
- Aeration Stone
- Auto Siphon



# Brewing Instructions: BR Martha's Hopyard

## PRIOR TO BREWING

1. **Clean and Sanitize** all equipment, tubing, etc.
2. If using White Labs liquid yeast, remove package(s) from fridge and let warm for 4-8 hours at room temperature. If using a Wyeast Activator pack, remove package(s) from fridge, 'smack' the pack to release the nutrients and allow the pack to swell for 4-8 hours at room temperature. If making a starter, prepare it 1 to 3 days before pitching.

## BREWING DAY

1. Fill kettle with water and heat to 160F.
  - Partial boil method: fill kettle with as much water as possible while leaving room for grains, malt extract, and boil volume.
  - Full boil method: fill kettle to approximately 6.5 gal water for a volume of 5 gal post-boil.
2. Rehydrate Irish moss in 1/2 cup warm water. Set aside (*optional, for clarity*).
3. Turn off burner (remove kettle from heating element if using an electric stove). Place crushed specialty grains in a muslin bag and soak in **150-155F water for 30 minutes**. Remove bag, and allow remaining water in grains to drain into kettle. Do not squeeze the grains.
4. While stirring, add malt extracts until fully dissolved, then add **0.5 oz Simcoe hops**.
5. Turn the heat on and bring wort to a boil. **WATCH OUT!** Just before the boil, the wort rapidly rises.
6. Follow **Boil Schedule** on opposite page under 'Recipe Details'
7. At end of boil, chill wort as quickly as possible to **60-70F** with a wort chiller or an ice bath. Place lid on kettle while chilling.
8. Siphon or pour cooled wort into fermenter leaving as much sediment behind as possible:
  - Partial Boil: Add sterile water (packaged drinking water) to fermenter to reach 5.25 gal
  - Full Boil: Siphon entire volume of wort into fermenter.
9. **Aerate wort** well by stirring, shaking or oxygenating.
10. Sanitize yeast package and use sanitized scissors to open package. Pitch yeast and attach airlock. If using a yeast starter, pitch entire contents of yeast starter into wort.
11. Move fermenter to a dark place with a steady temperature of **64-72F**.

## FERMENTATION

1. For this beer, you can allow it to ferment for 7 to 14 days and add dry hops when primary fermentation is 75% complete. This will give aromatics and the signature cloudiness of east coast IPAs. However, it will still be a great beer if you wait until the end of primary fermentation to add dry hops. A 7 day contact time with the dry hops is recommended. While a secondary fermenter could be used, it is unnecessary for this east coast style IPA.
2. Check gravity prior to proceeding with bottling to ensure fermentation is complete. (Reference *Final Gravity* under 'Recipe Details')

## BOTTLING

1. Ensure there is no bubbling in the airlock, and that your beer has reached final gravity.
2. **Clean and sanitize** all bottles, caps, bottling equipment and bottling bucket.
3. Dissolve **3/4 cup (5 oz) priming sugar** in 2 cups boiling water. Boil for 5 min then chill to 70-80F and add to bottling bucket.
4. Siphon beer from fermenter into bottling bucket, being careful not to rouse up sediment on bottom of fermenter.
5. Stir thoroughly but gently to avoid introducing oxygen.
6. Using the bottle filler, fill bottles and cap them.
7. Store bottles at room temperature for **2 weeks** or until carbonated

## TIPS FOR SUCCESS

1. Clean AND Sanitize!
2. Avoid using softened water or Reverse Osmosis water.
3. Make sure the specialty grains are loose inside the muslin bag to ensure water reaches the grain in the middle of the bag.
4. Tie muslin bag to handle of kettle to prevent potential scorching on bottom of kettle.
5. Be sure not to exceed 155F while steeping grains to avoid unwanted flavors.
6. Turn off heat source and stir well while adding malt extract to avoid scorching on the bottom of the kettle.
7. Keep a spray bottle of water at hand to spray top of wort if it nears a boil over.
8. While racking, be sure not to introduce oxygen into your beer by splashing or shaking.
9. Maintain a constant temperature during fermentation.
10. Elevate carboy a few days before racking to allow sediment to settle.
11. Visit [www.greatfermentations.com](http://www.greatfermentations.com) for more brewing tips and tricks.

