



May all your fermentations be Great Fermentations!

New Streets – A New England IPA made with local ingredients, part of our Local Series!

New Streets is a beer brewed in collaboration with Ray Kamstra at Indiana City Brewing. A New England style IPA, this delicious hazy brew incorporates a plethora of locally produced Sugar Creek malts, as well as Chinook, Comet and Michigan Copper hops from Crazy Horse Hops!

BEER SPECS

Original Gravity:

1.059 – 1.061 @ 65% efficiency

1.064 – 1.066 @ 70% efficiency

1.068 – 1.070 @ 75% efficiency

Final Gravity: 1.017–1.021

IBU: 20-23

ABV%: 5.0% - 7.0%

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 higher mash temperature is recommended to create a hazy East Coast IPA with good body. We suggest a mash temperature of 155° - 157°F.

Fermentation Schedule:

We recommend a primary fermentation of one to two weeks at 64° - 72° F. As this is meant to be a hazy New England style, we recommend checking for final gravity, adding the last two ounces of dry hops for the last two days, and get the beer bottled or kegged quickly. These beers are meant to be drunk fresh!

RECIPE DETAILS

| | |
|----------------|------------------------------|
| 7 lbs. | Sugar Creek Pale Malt |
| 3 lbs. | Sugar Creek White Wheat Malt |
| 2 lb. | Sugar Creek Malted Oats |
| 1 lb. | Flaked Wheat |
| 0.5 lb. | Sugar Creek Chit Malt |

FERMENTABLES

60 MINUTE BOIL

Boil for 60 minutes, counting down from when a boil is achieved. After the boil, whirlpool the wort by stirring vigorously or pumping to create a whirlpool effect and add hops according to the hop schedule. This is a common technique in making these hazy bois!

| | |
|----------------|--|
| 2.0 oz. | Crazy Horse Chinook hops, added during the whirlpool after flameout, whirlpool for 15 minutes |
| 2.0 oz. | Crazy Horse Michigan Copper hops, added during the whirlpool after flameout, whirlpool for 10 minutes |
| 2.0 oz. | Crazy Horse Comet hops, added during the whirlpool after flameout, whirlpool for 5 minutes |
| 1.0 oz. | Crazy Horse Michigan Copper hops, added as a dry hop at high krausen |
| 1.0 oz. | Crazy Horse Chinook hops, added 2 days before bottling or packaging after final gravity has been reached |
| 1.0 oz. | Crazy Horse Comet hops, added 2 days before bottling or packaging after final gravity has been reached |

BOIL SCHEDULE

YEAST SUGGESTIONS: Omega Yeast OYL011 British Ale V, Omega Yeast OYL402 Cosmic Punch, Omega Yeast OYL061 Voss Kveik, or Lallemand Voss Kveik Ale dry yeast

A starter or two standard packs of yeast are highly recommended.

Brewer's Notes: This beer is the second in our Local Series line of beer kits, developed in collaboration with local breweries and using as many locally sourced ingredients as we can! This round we teamed up with Ray Kamstra at Indiana City Brewing, close to downtown Indianapolis. New Streets incorporates a wheat and oats heavy base for body and haziness, and layers Chinook, Michigan Copper and Comet hops to create a unique New England style IPA! To really nail this style, we suggest taking a look at our "New England Brewing Musts" post on our website at the following link:

<https://www.greatfermentations.com/new-england-ipa-brewing-musts-the-right-water-profile-and-minimizing-oxygen/>

Cheers, and Happy Brewing!

