



May all your fermentations be Great Fermentations!

## She's a Brut, Clark! Brut IPA—A dry IPA done in collaboration with Black Circle Brewing Co!

Dry and refreshing, brut IPA is like champagne for hopheads! Our recipe, done in collaboration with Black Circle Brewing Co, includes a base of locally-produced Sugar Creek pilsner malt with adjunct grains help to make this beer light and crisp, while the hop profile is rounded out by Nelson Sauvin, Hallertau Blanc and Mosaic. So delicious!

### BEER SPECS

#### Original Gravity:

1.050—1.052 @ 65% efficiency

1.054 —1.056 @ 70% efficiency

1.058—1.060 @ 75% efficiency

**Final Gravity:** 1.000—1.004

**IBU:** 35 - 40

**ABV%:** 6.0% - 7.9%

**SRM:** 3—5

**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 light, bone-dry brut IPA. We suggest a mash temperature of 145° - 147°F.

#### Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation for one week can be used for dry hopping, to improve clarity and reduce sedimentation, if desired. If not performing a secondary fermentation, add dry hops directly to the primary fermenter and allow a contact time of four to seven days.

### RECIPE DETAILS

**9.0 lbs.** Sugar Creek Pilsner Malt

**1.0 lbs.** Flaked Corn

**0.5 lbs.** Rye Malt

**0.5 lbs.** Wheat Malt

### FERMENTABLES

#### 90 MINUTE BOIL

**1.00 oz.** Nelson Sauvin hops, added 20 min from the end of the boil

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

**1.00 oz.** Hallertau Blanc hops, added 10 min from the end of the boil

**1.00 oz.** Mosaic hops, added at the end of the boil

**1.00 oz.** Each Mosaic and Nelson Sauvin hops, added as a dry hop

### BOIL SCHEDULE

**Enzyme**, added according to the instructions on the packaging

### OTHER

**YEAST SUGGESTIONS:** Imperial Organic A30 Corporate (Seasonal Strain), Wyeast #1332 Northwest Ale Yeast, White Labs WLP041 Pacific Ale Yeast, or Safale S-05 Dry Yeast.

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

**BREWER'S NOTES:** This is a delicious and dry take on the standard IPA. It dries out due to the low mash temperature (around 146F), the added enzyme that helps to make the wort more fermentable, and the yeast strains. Because of the use of Pilsner malt, we recommend a 90 minute boil, so be sure to allow for extra wort collection that will evaporate over the longer boil time. Proper oxygenation and pitching rates are important, as usual. Though the gravity may not be high under most lower efficiencies, remember that the yeast are going to have more fermentable sugars to handle, and plan for a starter or two standard packs of yeast. This beer turns out dry, and while the IBUs are not off the charts, the added dryness allow this beer to be perceived as more bitter than you might guess based on the IBUs!

