



## Star Partier – A thiolized® beer kit made especially for Omega Yeast Labs' Star Party Yeast!

Specially formulated for bringing out thiols, Star Partier is a big west coast IPA, this beer was made to showcase Omega Yeast Labs Star Party yeast, which gives an explosive hop aroma punch!

### BEER SPECS

#### Original Gravity:

1.063 —1.065 @ 65% efficiency

1.068 —1.070 @ 70% efficiency

1.073 —1.075 @ 75% efficiency

**Final Gravity:** 1.009—1.012

**ABV%:** 6.7% - 8.7%

**IBU:** 63-68

**SRM:** 9-11

**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 more fermentable wort that will lead to a lighter body and more fermentables. We suggest a mash temperature of 147° - 149°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

**0.75 lb.** Red Rye Crystal Malt

**0.25 lb.** Victory Malt

### FERMENTABLES

**1.0 oz.** Cascade hops, added to the mash as a mash hop

**0.5 oz.** Talus hops, added at the beginning of the 60 min boil

**0.25 oz.** Talus hops, added 45 min from the end of the boil

**0.25 oz.** Talus 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

**1.0 oz.** Talus hops, added 10 min from the end of the boil

**2.0 oz.** Talus hops, added at flameout & steeped/whirlpooled for 15 minutes

**2.5 oz.** Phantasm Thiol Powder, added after the boil, during whirl pool

### BOIL SCHEDULE

YEAST SUGGESTIONS: Omega Yeast Labs OYL404 Star Party

*Note: A starter or two packs of yeast is highly recommended.*

**Brewer's Notes:** Star Partier includes a mash hop addition of Cascade, which is recommended for increasing aromatic thiol compounds in conjunction with the recommended Star Party yeast from Omega Yeast Labs. These thiols skyrocket to the moon with Star Party, which causes a huge aromatic punch of passion fruit, pink guava, and citrus zest. What's more, the Phantasm Thiol Powder added at whirlpool also increases these compounds exponentially. We have developed this beer kit to showcase the thiol-boosting power of Star Party, and hope you enjoy it as much as we do!

