

YCH037

CRYO POP™ ORIGINAL BLEND NEIPA

TASTING NOTES: MANGO • RUBY RED GRAPEFRUIT • PEACH • FLORAL



SPECIFICATIONS

ORIGINAL GRAVITY	FINAL GRAVITY	IBU	ABV
1.065	1.016	25	6.5%

INGREDIENTS

GRAINS	AMOUNT
2-Row or Pilsner Malt	60%
White Wheat	25%
Flaked Oats	15%

YEAST & ADJUNCTS	AMOUNT
London III	16 million cells/mL
Whirlfloc	Variable
Yeast Nutrient	Variable

HOPS	TYPE	AA%	ADDITION	AMOUNT
Cryo Pop™ Original Blend.....	Cryo Hops® Pellets	18.5%	Flame Out	1.9 g/L
Cryo Pop™ Original Blend.....	Cryo Hops® Pellets	18.5%	Dry Hop 1	5.8 g/L
Cryo Pop™ Original Blend.....	Cryo Hops® Pellets	18.5%	Dry Hop 2	1.9 g/L

INSTRUCTIONS

- STEP 1** Perform an infusion mash to achieve a mash temp of 154°F/68°C for 60 min.
- STEP 2** Vorlauf until the wort has cleared and is free of grain particles.
- STEP 3** Runoff into the kettle and sparge with 180°F/82°C water.
- STEP 4** Bring the wort to a boil.
- STEP 5** After 45 min, add Whirlfloc for clarity and yeast nutrient for yeast health.
- STEP 6** After 60 min, turn off the burner. Let the wort cool to about 204°F/96°C. Add the whirlpool hop additions.
Note: All whirlpool additions are calculated based on a 15 minute whirlpool starting at 204°F/96°C.
- STEP 7** Gently create a whirlpool in the kettle.
- STEP 8** Quickly cool the wort to 64°F/18°C, aerate it, and transfer in into a sanitized fermenter.
- STEP 9** Pitch the appropriate amount of yeast and add either an airlock or blowoff tube to the fermenter.
- STEP 10** Dry Hop 1: Add hops at middle of active fermentation, with approximately 1.024 – 1.032 specific gravity left before final gravity.
- STEP 11** Dry Hop 2: After final gravity is hit dry hop for two days at 72° F/ 22° C, rousing once at 24 hours with CO2. Dump hops from bottom of FV after 48 hours
- STEP 12** Elevated hopping rates tend to produce hop creep often resulting in diacetyl production. After beer passes forced diacetyl test, drop temperature to 32° F/ 0° C.

