

## YCH037 | CRYO POP™ ORIGINAL BLEND

## "SINGLE HOP" NEIPA

This New England-style IPA recipe utilizes Cryo Pop™ throughout the brewing process to provide a full spectrum of flavor as well as juicy peach, pineapple, grapefruit, and daiquiri-like aromas.



## SPECIFICATIONS

BATCH SIZE	ORIGINAL GRAVITY	FINAL GRAVITY	IBU	ABV
5 GAL	1.065	1.016	25	6.5%

If using a different brew volume, be sure to recalculate the ingredient quantities to achieve the correct IBU value.

## INGREDIENTS

## GRAINS

## AMOUNT

Pilsner Malt .....	7.6 lbs
White Wheat .....	2.9 lbs
Flaked Oats .....	2.1 lbs
Rice Hulls .....	As Needed

## YEAST &amp; ADJUNCTS

## AMOUNT

London Ale III Yeast .....	1 pack
Whirlfloc .....	Optional
Yeast Nutrient .....	1 Tbsp

## HOPS

## TYPE

## AA%

## ADDITION

## AMOUNT

Cryo Pop™ Blend.....	Cryo Hops® Pellets .....	21.6% (28 AAU).....	whirlpool.....	1.30 oz
Cryo Pop™ Blend.....	Cryo Hops® Pellets .....	21.6%.....	AFDH .....	3.90 oz
Cryo Pop™ Blend.....	Cryo Hops® Pellets .....	21.6%.....	PFDH .....	1.30 oz

If necessary, adjust the amount of hops according to your actual alpha acid. To do this, use the formula  $AA\% \times \text{Amount (oz)} = \text{AAU}$  to match the original AAU units.

AFDH = Active Fermentation Dry Hop

PFDH = Post Fermentation Dry Hop

## INSTRUCTIONS

- STEP 1** Perform a single infusion mash at 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. Add hops according to schedule.
- STEP 5** With 10 min left for the boil, add Whirlfloc and yeast nutrient.
- STEP 6** After 60 min, turn off the burner and add the whirlpool hop additions.
- STEP 7** Gently create a whirlpool in the kettle.
- STEP 8** Quickly cool the wort to 68°F/20°C, aerate with O<sub>2</sub>, and transfer into a sanitized fermenter.
- STEP 9** Pitch the yeast and add either an airlock or blowoff tube to the fermenter.
- STEP 10** Add the active-ferm dry hops in the middle of fermentation with approximately 4-6°P left before terminal gravity.
- STEP 11** After terminal gravity has been reached, add the post-ferm dry hops for 2 days at 72°F/22°C.
- STEP 12** After 2-3 days and the beer has passed forced diacetyl test, cool the fermenter to 32°F/0°C. Carbonate to 2.5 vol. CO<sub>2</sub>.

