



Nor Easterly East Coast IPA



⚠️ If your kit has **liquid yeast**, put it in the refrigerator as soon as possible.

Inspired by the big, juicy, hop oil-forward IPA's coming out of New England, we bring you this wild IPA. Fruity hops are up front in this beer, backed by a rich yet subtle malt character. Sit back and enjoy the hazy glow of this beer that revels in tropical hop aroma.

Calculated Approximate: O.G.: 1.067 F.G.: 1.016 ABV: 7.0% IBU: 63 SRM: 4

Kit Ingredients

- Specialty Steeping Grains:
 - 8 oz Carapils malt
 - 8 oz Flaked Wheat
 - 8 oz Flaked Oats
- 5 mL Hop Shot (30 min)
- 3-3.3 lb Pilsen liquid malt extract
- 3-3.3 lb Wheat liquid malt extract
- 1 oz El Dorado hops (½ at 10, 0 min)
- 1 oz Amarillo hops (½ at 10, 0 min)
- 2 oz Summer hops (½ at 5, 0 min, 1 dry)
- 2 oz Mosaic hops (½ at 5, 0 min, 1 dry)
- 3 lb Pale Ale dry malt extract
- Muslin sack to steep grains
- 1 cup corn sugar (for bottling)
- Dry Yeast S-04, Wyeast 1968, or WLP007

⚠️ Please make sure that your kit contains these items. Call us at 608-257-0099 before brewing if any item is missing. Thanks!

Directions

Sanitize everything well! Remember to stir periodically throughout the boil!

0. If you are using liquid yeast, about three to six hours before you are going to brew, remove the liquid yeast from the refrigerator. If it is a Wyeast pack, break the nutrient pack inside the yeast package according to the directions on the package. Leave the yeast out at room temperature until it is time to pitch your yeast into your beer.
1. Fill your kettle with 8 quarts of cold water, pour the crushed **steeping grain** into the grain sack, tie the sack closed, and place it into your kettle (**Note:** If your brew system allows you to boil more than 8 quarts, feel free to boil more liquid. This will allow you to get a bit better utilization from your hops and reduce caramelization). Turn on heat and bring mixture to 152F and then turn off heat. Steep the grains for 15 minutes. Do **not boil** grains.
2. While your grains are steeping, heat 4 quarts of water to 170F in a separate pot. After the 15 minute steep, **remove the grains** from the mixture and sparge by rinsing them with the 4 quarts of hot water, collecting the runnings in your boil kettle. Then turn on the heat and bring the mixture to a boil. You will be boiling the mixture, called wort, for a total of 60 minutes. However, keep reading, because you'll be adding hops during that time.
3. When you achieve a boil, turn off heat and pour **the liquid extract** into the hot water. (Extract may pour more easily if you open the top of the container and place it in a saucepan of hot, not boiling, water for 10 minutes prior to pouring. Do not apply direct heat to jar). Stir extract into wort well.
4. Turn heat back on and bring wort to a boil. Upon initial boil wort may foam up (called a "hot break"). If this happens, reduce the heat until the foam recedes, then turn up the heat, bring back to a boil, and maintain a rolling boil. Start your 30 minute timer at this point in the brewing process. Add **5mL HopShot** hop



- extract from the syringe, stirring well as you do so, (be careful, the HopShot is very sticky!) and boil the wort for 20 minutes. The HopShot addition will impart most of the bitterness to your beer.
5. After these 20 minutes, add **½ oz El Dorado** and **½ oz Amarillo** hop pellets and continue boiling for another 5 minutes.
 6. After these 5 minutes (25 minutes total), turn off the heat. You will now add the **3 lb Pale Ale dry malt extract**, **½ oz Mosaic** and **½ oz Summer** hop pellets. Make sure everything is stirred in well. Turn the heat back on, bring the wort to a boil, and boil for 5 more minutes.
 7. After these 5 minutes (30 minutes total), you are done boiling your beer, so it's time to turn off the heat. As you turn off the heat, add the remaining **½ oz Mosaic**, **½ oz Summer**, **½ oz Amarillo**, and **½ oz El Dorado** hop pellets. Start to cool the hot wort down by placing the pot carefully into a sink of ice water for 15-30 minutes or by using a wort chiller.
 8. Sanitize fermentor, stopper, and air lock with sanitizing material according to its directions.
 9. Fill the sanitized fermentor with 2.5 gallons of cold water (use less if you boiled more water than the recipe calls for). Check the temperature of your wort. Once it is 110-120F (or lower if you're using less top up water), carefully pour or siphon the chilled wort into the cold water in the fermentor. If necessary, top up to 5 gallons with cold water.
 10. Take a temperature reading of the wort. If the wort mixture in the fermentor is below 80°F (not warm to the touch), give the wort a good shake or a good stir with a sanitized metal or plastic spoon. Here you are trying to aerate the wort, which will help your yeast get going. This is also a good time to take a hydrometer reading. The number from this reading is your starting gravity. Add your beer **yeast**. Instructions are on the yeast package.
 11. Seal fermentor. Attach fermentation lock half filled with water. Ferment at 66°-72°F for around 14 days. Note that it can take up to 24 hours for active fermentation to be visible. If you don't see any activity in the air lock or foam on the surface of beer after 24 hours, call us at 608-257-0099. If doing a 2-stage fermentation, siphon beer into the glass carboy after 5-7 days in the primary fermentor (the beer may be transferred to the glass carboy as soon as foam has fallen far enough so the carboy will not overflow).
 12. However you ferment, add **1 oz Mosaic** and **1 oz Summer** hop pellets to your beer after about 7 days of fermentation (if doing two-stage fermentation, add these hops when you siphon your beer into the secondary fermentor). Some people prefer to wait a full 2 weeks before dry-hopping and then only dry hop for 3 days. Either way, if you GENTLY rock your carboy a few times a day after you dry hop, it will help the hops settle to the bottom of the carboy faster.
 13. After around 14 days, if your beer has ceased fermentation, you can go ahead and bottle or keg your beer. Whether you bottle or keg, sanitize everything that will contact the beer during packaging, including bottles, caps, kegs, siphon tubing, bottle filler, etc. Also, now is a good time to take a hydrometer reading. This would be your beer's final gravity.
 - a. **Bottling, Single-Stage Fermentor:** Siphon beer into sanitized bottles. Pour just under 1 tsp. corn sugar in each bottle. Cap and turn bottles upside down several times to mix in sugar.
 - b. **Bottling, 2-Stage Fermentor:** Rack the beer carefully off the sediment into a sterilized fermentor or bottling bucket from the carboy. Bring ¾ pint of water to a boil. Turn off heat. Dissolve 1 cup of corn sugar in this hot water and stir gently into the beer. Bottle and cap.
 - c. **Kegging:** Siphon into sanitized keg, purge oxygen from head-space, hook up to CO2, wait, enjoy!
 14. Store upright at room temperature (~70F) for 14 days to carbonate. Beer may then be stored cooler to age. Beer may be consumed at any time, though will continue to improve for several weeks.