



Wine and Hop Shop's 50th Anniversary Thiol IPA!



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

To celebrate our 50th Anniversary, The Wine and Hop Shop brewed a collaboration beer with [Working Draft Beer Company](#). This brew is an IPA that highlights thiols, which are highly aromatic compounds found in hops that can impart an intense, fruity character.

Grab a brew and cheers happy birthday to the Wine and Hop Shop!!!

Calculated Approximate: O.G.: 1.061 F.G.: 1.015 ABV: 6% IBU:~30 SRM: 3.7

Please Note: This recipe and these instructions assume a 5 gallon batch size with 70% efficiency for a standard homebrewing setup. You may want to tweak the numbers to fit your brewhouse.

The gravity, IBU, and SRM stats are approximations, so don't worry if you are a few points high or low.

Kit Ingredients

- 11 lb Briess Pilsen Malt
 - 10 oz Carapils
- 2 oz Saaz hops (in mash)
- 1 oz Columbus hops (whirlpool)
- 1 oz Sultana hops (whirlpool)
- 1 oz Citra hops (dry hop)
- 1 oz Saaz hops (dry hop)
- 1 cup corn sugar (for bottling)
- Omega Yeast Cosmic Punch

⚠️ 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 using liquid yeast, about 3-6 hours before you brew, remove liquid yeast from the refrigerator. Leave the yeast out at room temperature until it is time to pitch your yeast into your beer.
1. Fill your kettle with 4.25 gallons of water and heat it to 161F. Pour crushed **grain** and two ounces of **Saaz hops** into your mash tun and add the water. Check the temperature, make sure it is 150F. If it is too low, add hot water to bring up the temperature. Mash the grains and hops for 60 minutes.
2. While your grains are mashing, heat 4.25 gallons of water to 170F in a separate pot. After the mash, vorlauf (drain 1-2 liters, or until wort is running clear and return this liquid to the mash tun) and drain the liquid from the grain.
3. Sparge (rinse) the grains with the 4.25 gallons of hot water, collecting the runnings in your boil kettle.
4. Then turn on heat and bring the mixture to a boil.
5. You will be boiling the mixture, called wort, for a total of 60 minutes.

6. Upon initial boil wort may foam up (called a “hot break”). If this happens, reduce heat until the foam recedes, then turn up the heat, bring back to a boil, and maintain a rolling boil. Start your 60 minute timer at this point in the brewing process and boil the wort.
7. After 60 minutes, as you turn off the heat, add **1 oz Columbus** and **1 oz Sultana** hop pellets and whirlpool for 15 minutes. This means simply stir your wort and cover the kettle for 15 minutes.
8. Sanitize fermentor, stopper, and air lock with sanitizing material according to its directions.
9. After the 15 min whirlpool, cool your hot wort down to around 70-75F by placing your pot carefully into a sink of ice water or by using a wort chiller. Carefully pour the wort into the fermentor.
10. Take a temperature reading of the wort. If the wort mixture in the fermentor is below 75°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.
11. Add your beer yeast. Instructions are on the yeast package.
12. Seal your fermentor. Attach the fermentation lock half filled with water. Ferment at 60°-72°F for around 14 days. Note that it can take up to 48 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 48 hours, call us at 608-257-0099. If doing a double stage fermentation, siphon the 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 the foam has fallen far enough so the carboy will not overflow).
13. However you ferment, add **1 oz Citra** and **1 oz Saaz** hop pellets to your beer after 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.
14. 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 $\frac{3}{4}$ 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 the beer into your sanitized keg, purge the oxygen from the head-space, hook up to your CO₂, wait, and enjoy!
15. Store upright at room temperature (~70F) for 14 days to carbonate. Beer may then be stored at cooler temperatures to age and consumed at any time, though it will continue to improve for several weeks.