

What's in Your Box

Malt/Grain

10.8 lb (4.9 kg) 2-Row Malt
1.7 lb (.8 kg) Pale Wheat Malt
0.3 lb (136 g) Acidulated Malt

Hops

6 oz (170 g) T-90 El Dorado® Pellets
6 oz (170 g) LUPOMAX™ El Dorado® Pellets

Yeast

Fermentis US-05 (California Ale Yeast)

Extras

250 ct Brewer's Best Conditioning Tablets
18x19in Nylon Steeping Bag
Bottle Caps

What You Will Need

Equipment

8+ gallon pot
Fermentation container
Airlock and stopper
No rinse sanitizer
Thermometer
Siphon/tubing
Stirring paddle
Bottle capper
Bottles
Bottling wand
Heat source
Food scale

This recipe was created in
collaboration with



THREE WEAVERS
BREWING COMPANY



ALL DORADO IPA

Batch Size: 5 Gallon // OG: 1.062, FG: 1.009 // IBU's: 50 // ABV: 7%
Type: All Grain // Level: Intermediate

"At Three Weavers, we love El Dorado® hops -- but we've never made a beer that focused solely on it and its beautiful ways. So we thought we'd have a party with this one, and we invited some of our favorite people to it as well. Together with CLS Farms and Yakima Valley Hops, we collectively bring you All Dorado IPA -- the juicy and supremely tropical El Dorado hop bomb of our dreams!"

-Alex Nowell, Founder and Owner

Step 1: Sanitize

After all of your equipment is gathered it's time to make sure it's all clean and sanitized. Any lingering dirt, bacteria, etc. can have an effect on the taste and aroma of your beer so clean everything with a brewing cleaner, rinse thoroughly and sanitize with a no rinse sanitizer like Star San before getting started. As you progress through your brew, continue to rinse and sanitize any equipment used multiple times or that come in contact with any unsanitized surface.

Step 2: Mash the Grain

Now it's time to brew! Start by bringing 6 gallons of water to a steady temperature of 160°F (71°C). Pour all of your milled grain into the nylon mesh bag and tie off the end. Place the grains in the water to steep for 60 minutes. Raise the temperature to 172°F (78°C) at the end of the 60 minutes and pull out the grains letting the bag drip over the wort. Dispose of the grains.

Step 3: Boil the Wort

Bring your wort to a rolling boil. After the wort begins to boil, start a 60 minute timer add your hops according to these time stamps. Add **0.30 oz (9.4 g) of T-90 El Dorado® pellets** when the boil begins. Then add **0.70 oz (21 g) of T-90 El Dorado® pellets** when there is 10 minutes left in the boil. Add your hops slowly to prevent any boil over. After 60 minutes, remove the wort from heat.

Step 4: Whirlpool and Cool Down

It is time for the whirlpool hop additions. Stir your wort to create a mini whirlpool and add **3 oz (85 g) of LUPOMAX® El Dorado® pellets** and **2 oz (57 g) of T-90 El Dorado® pellets**. Let sit for no longer than 10 minutes. Now, cool your wort to a temperature of 66°F (19°C) by placing the pot in an ice bath or by using wort chiller. Be sure no outside water or contamination comes into contact with the wort to prevent possible infection.

Step 5: Transferring to the Fermenter

At this point, sanitization is more important than ever. Be sure that your fermenter and anything else coming in contact with the wort is sanitized. Use your sanitized siphon and tubing to transfer the wort into your fermenter, leaving behind as much residue (a.k.a. Trub) as possible. You should have just about 5 gallons of liquid at this point.

Step 6: Pitching the Yeast

Now pitch the yeast! Open your yeast packet with sanitized scissors and pitch by spreading the yeast over the top of your wort. Once it's all in, fermentation can begin! Add sanitized water or Star San to your airlock and fill to the line. Connect it to the top of your fermenter with the stopper.

Step 7: Fermentation and Dry Hopping

Keep your fermenter in a cool dark place at around 66°F (19°C). This is where it will stay until primary fermentation is complete (about 5-7 days). When the bubbles in the airlock are separated by 5-7 seconds it's time to add the dry hop additions. Open your fermenter and slowly add **3 oz (85 g) of T-90 El Dorado® pellets** and **3 oz (85 g) of LUPOMAX® El Dorado® pellets**. Replace the top, ensuring there is still water or Star San in the airlock and let sit for another 7 days.

Step 8: Cold Crashing (Optional)

If you have the resources, you can cold crash your beer for an additional 5 days. Cool your fermenter down to 32°F (0°C) to allow the yeast and residue to sink to the bottom. This will make bottling/kegging much easier when the time comes and create a more crystal clear beer in the end.

Bottling Day

Step 1: Sanitize and Prepare the Fermenter

When it's time to bottle, make sure everything including the siphon, tubing, bottle filler, caps and bottles are well cleaned and sanitized. Start by making sure the fermenter is above the bottles so that during the siphoning process gravity can do its thing. Try not to jostle the liquid around so that residue does not mix with the beer. If necessary allow the liquid to settle for 1-2 hours.

Step 2: Add Carbonation Tablets

While the beer settles begin inserting the carbonation tablets in each of the clean bottles. Read the instruction for use on the tablet package and follow the guide to determine how carbonated you want your beer to be. You will likely end up adding 3-5 tablets per bottle.

Step 3: Siphon and Fill Bottles

Using your siphon, tubing, and bottle filler, begin filling each bottle with your beer. Insert the bottle filler into each bottle and press down until beer begins to flow. Stop filling when the level reaches roughly 1 inch below the rim. Using your capper, place a sanitized cap onto the bottle to bend the cap around the mouth of the bottle.

Step 4: Just a Little More Patience

We are almost done! But it's not quite ready to drink. Keep the filled bottles in a dark cool space (65-70°F (20-22°C)) for 1-2 weeks to allow the carbonation process to complete. Don't put them into the refrigerator until this 1-2 weeks is up. After that, you are ready to enjoy your brew!

Cheers,

-The Yakima Valley Hops Crew

Share your brew day with us! Use #yakimavalleyhops