



Tropisk Viking IPA Extract Recipe Kit

BJCP Category 21: IPA • Subcategory 21B: Specialty IPA

Tropisk Viking IPA features your choice of Kveik yeasts – Voss Kveik for an orange kick, or Hornindal Kveik for pineapple, mango and tangerine. These yeast like it hot, so get out of your comfort zone to really get the most out of them - up to 95°F! The higher the fermentation temperature, the more expressive they are. You'll notice a faster fermentation at higher temperatures as well. To help complement the fruity notes from these yeasts, this recipe includes Mandarina Bavaria, Citra, and Mosaic Hops.

Proceeds from the sales of these kits from October 1st through November 3rd will be donated to Carilion Clinic Children's Hospital and the Children's Miracle Network Hospitals to help provide equipment and services for our local NICU and Pediatric Units.

This kit is designed to make 5 gallons of beer.

Estimated Specifications

Original Gravity: 1.062-1.067, Color: 4 SRM (Yellow), IBUs: 46, ABV: 6.3-6.85%, Suggested Fermentation Temp: Up to 95°F!

Steeping Grains

Steep in a muslin bag for 20 minutes at 155°F

- 1 lb Oat Malt
- 8 oz Pilsner Malt
- 4 oz Caramel 10L Malt

Fermentables / Additions

Boil for 60 Minutes

- 3.3 lbs Pilsen Light LME

Boil for 10 Minutes

- 5 lbs Pilsen Light DME

Suggested Yeast:

Omega Yeast OYL-061 Voss Kveik for Tropisk Viking Oransje

or

Omega Yeast OYL-091 Hornindal Kveik for Tropisk Viking Frukt

Hop Additions

Boil Additions

- 2 oz Mandarina Bavaria @ 60 minutes
- 1 oz Citra @ 1 minute
- 1 oz Mosaic @ 1 minute

Dry Hop Additions

- 1 oz each Citra Cryo and Mosaic Cryo for 2 days

Read instructions completely before beginning.

For clearer wort add ½ of a Whirlfloc tablet or 1 tsp of Irish Moss with 5 minutes left in the boil.

Allow fermentation to complete before proceeding to bottling. Airlock activity is not a good judge of when fermentation is complete. Always take a measurement with a hydrometer.

Use 4 ounces of priming sugar to bottle.

Recommended Equipment

- Brew Kettle (4 Gallon or Larger)
- Long Spoon
- Thermometer
- 6.5 Gallon Primary Fermentor
- Airlock
- Cleanser
- Hydrometer
- No Rinse Sanitizer

Helpful Brewing Tips

For a malt extract based recipe, plan to do at least a 2.5 gallon boil. You may do a larger boil, but be aware that hop isomerization will increase at larger boil sizes. This means that your beer may be more bitter than intended.

Do not squeeze the steeping grain bag to remove excess moisture, let it drain while supported by a mesh strainer or a large spoon.

Do not let steeping grains reach 170°F. At this temperature, the steeping grains will begin leeching tannins in to your beer adding an unpleasant astringent taste. Remove your kettle from the heat source when adding malt extract, particularly liquid malt extract. Malt extract can sink to the bottom of your kettle and scorch, causing a burnt flavor and adding darker than wanted colors to your beer.

When the wort first comes to a boil, be aware that you may see a rapid rise of foam on top of the boil. This foam may rise over the side of your kettle and cause what is called a "boil over". Stirring the wort or spraying the foam with cool water from a spray mister may help reduce the amount of foam and help mitigate a boil over. A boil over can also occur when the first hops are added.

Plan to cool your finished wort to yeast pitching temperature (about 70°F) as quickly as possible. An immersion wort chiller can cool a standard 5 gallon batch to pitching temperature in as little as 15 minutes.

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Preparing to Brew

1. Open your kit and read all instruction before beginning. Make sure all ingredients are included.
2. Clean your equipment. Properly cleaned and sanitized equipment is very important. Everything that comes in contact with the wort post-boil needs to be sanitized.

Brewing

1. Heat 2.5 gallons of water to steeping temperature (150°F-160°F). Pour the crushed grains in to the provided muslin bag and steep the bag for 20 minutes. After the steeping time is up remove the bag, allowing it to drain back in to the kettle without squeezing the bag.
2. Bring your kettle to a rolling boil. Remove the kettle from the burner and add the 60 minute malt extract addition (3.3 lbs Pilsen Light LME) while stirring. Save the other fermentables for the 10 minute addition. At this point, you have made "wort".
3. Bring the wort back to a rolling boil and add the 60 minute hop addition (1 oz of Mandarin Bavaria). Boil for 50 minutes.
4. Add the 10 minute fermentable addition (5 lbs Pilsen Light DME). Boil for 9 minutes.
5. Add the 1 minute hop addition (1 oz of Citra and 1 oz Mosaic). Boil for 1 minutes.
6. At the end of the 60 minute boil remove the kettle from the burner. Cool the wort as quickly as possible to 95°F or below, either by using an immersion chiller or placing it in an ice bath in your sink.
7. Transfer the chilled wort in to a clean and sanitized 6.5 gallon fermentor and top off with cool water to a volume of 5 gallons. Stir wort with a sanitized spoon to ensure it is mixed well and take a gravity reading with your hydrometer. This is your Original Gravity (O.G.).

Brewing, Continued

8. Sanitize the yeast package and pour it on top of the wort in the fermentor. Seal the fermentor and place your filled airlock in to its grommet or stopper.
9. Move the fermentor to a cool dark area.

Fermentation – Ale Yeast

1. Fermentation should begin within 24 to 48 hours and you may notice your airlock bubbling.
2. Let the beer ferment for 11 days at up to 95°F in the primary fermentor.
3. Add dry hop addition of 1 oz Citra Cryo and 1 oz Mosaic Cryo and ferment for three more days. Proceed to bottling day.

Bottling Day

1. Thoroughly clean and sanitize all equipment and bottles that will come in to contact with the beer.
2. Dissolve 4 oz priming sugar in to two cups of water and boil for 5 minutes.
3. Pour this sugar mixture in to your sanitized bottling bucket and then transfer the beer from the fermentor in to the bottling bucket. Try to avoid transferring sediment from the fermentor during this procedure.
4. Fill and cap bottles.

Wait Two Weeks

Condition the bottles in a cool, dark place for two to three weeks or until they become carbonated. After this time, you can place them in a cool place or a refrigerator.

Carefully pour your beer in to a clean glass to avoid disturbing the sediment at the bottom of the bottle and enjoy!

Brew Schedule – 60 Minute Boil:

1. Add 1 oz Mandarin Bavaria hops:
____:____
2. Boil 50 minutes
3. Add 5 lbs Pilsen Light DME: ____:____
4. Boil 9 minutes
5. Add 1 oz Citra and 1 oz Mosaic hops:
____:____
6. Boil 1 minute
7. End boil: ____:____

Notes:

Brew Day: _____

Yeast: _____

Original Gravity (O.G.): _____

Pitching Temp of Wort: _____

Primary Fermentation Temp: _____

Number of Days in Primary: _____

Final Gravity (F.G.): _____

Bottling Day: _____

ABV: _____

Determining ABV

To find out the ABV of your beer, simply subtract the final gravity from the original gravity and multiply that number by 131.25.

For example:

$$(O.G.) 1.064 - (F.G.) 1.014 = 0.050$$

$$0.050 * 131.25 = 6.5\%$$

Brewer's Notes:
