



Tropical Mind Fuck Hazy IPA (All Grain)

An extensive review of the authoritative medical journals will reveal numerous colloquial references to this condition, such as "heat exhaustion", "hot flashes" or "crazy with the heat". Dig deeper and you'll unearth the more clinical references such as "tropical hallucinosis" or "tropical schizoid embolism". However, we feel that such descriptions are sterile and do not embody the subtle charm and eloquence of the disorder. Consequently, we prefer to use the more comprehensive and captivating description: Tropical Mind Fuck. After all, with your first sip of this mind-alteringly smooth IPA, your senses will transport you into a cornucopia of fruit containing orange, mango, citrus, passionfruit and lime such that your brain will think there's a luau in your cranium with hula dancers frolicking on your cerebellum and tossing fruit chunks at your frontal cortex. Yes, your head will be lost in the clouds, but don't worry, because there is a cure for your tropical mind fuck—and that's another frosty golden glass of this juicy hazy IPA!

Just the Facts. Ma'am:

BJCP Style: New England Style IPA
 Recipe Size: 5 Gallons
 Efficiency: 75%
 Original Specific Gravity: 1.059 - 1.063
 Final Specific Gravity: 1.012 - 1.016
 Alcohol by Volume: 6.2%
 Color: 6 SRM (Tropical Juice-Bomb Golden!)
 International Bittering Units: 20
 Yeast Starter: Optional
 Secondary: Recommended
 Time to Awesome Drinkability: 4 Weeks!

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:

9.7 lbs American 2-Row Malt
 8 oz Light Caramel Malt (Crushed)
 16 oz Flaked Oats

Hops: (Please See [Note 3](#) for Scheduled Hop Additions)

1 oz Amarillo Hops
 1 oz Azacca Hops
 1 oz Citra Hops
 2 oz Galaxy Hops
 1 oz Mosaic Hops
 1 oz Nelson Sauvin Hops
 1 oz Vic Secret Hops
 1 oz Wai-iti Hops

Yeast:

Liquid Yeast: Omega Cosmic Punch Ale Yeast
 or Wyeast 1318 London III Ale Yeast

Or

Dry Yeast: Mangrove Jack's M66 Hophead Dried Ale Yeast OR
 Cellar Science HAZY Dried Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

Note 1: This recipe begins with an initial volume of 5 gallons of wort in the primary fermenter, but due to the massive amount of finishing hops added, you can expect to finish with less than 5 gallons of finished beer.

Note 2: The total boil time is 15 minutes. This recipe uses four different hop additions. Please refer to the boxes on the next page for the hop addition schedule.

Note 3: Because of the downright insane quantity of hops used in this recipe and the corresponding risk of fermentation foam-over, we recommend using a blow-off tube during the primary fermentation.

Note 4: At the end of the 15 minute boil, add the hops to your brew kettle shown in the **Whirlpool Hops** table above. Let stand for 30 minutes.

Note 5: After approximately 7 days of primary fermentation, add the **Dry Hop #1** addition to the primary fermenter. Allow the hops to rest for 7 days.

Note 6: After the 7 days of dry hopping in the primary fermenter, siphon the beer to a 5 gallon secondary and add **Dry Hop #2**. Allow the hops to rest for 7 more days before bottling or kegging.

Liquid Yeast Activation Before Brewing:

If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

Mash Schedule:

Saccharification Rest: 150°F for 60 Minutes

Mash-Out: 168°F for 5 Minutes

Boil Hop	Whirlpool Hops	Dry Hop #1	Dry Hop #2
Galaxy ½ oz	Azacca ½ oz	Azacca ½ oz	Citra ¾ oz
	Galaxy ¾ oz	Citra ¼ oz	Galaxy ¼ oz
	Amarillo ½ oz	Galaxy ½ oz	Mosaic ¼ oz
	Mosaic ½ oz	Amarillo ½ oz	Nelson Sv. ¾ oz
	Vic Secret ½ oz	Mosaic ¼ oz	Vic Secret ¼ oz
		Nelson Sv. ¼ oz	Wai-iti ¾ oz
		Vic Secret ¼ oz	
		Wai-iti ¼ oz	

Brew Statistics:

Original Specific Gravity: _____

My Efficiency: _____

Final Specific Gravity: _____

Secondary Rack Date (/ /)

Bottling / Kegging Date (/ /)

Date I Drank Last Beer (This Stinks!) (/ /)

