

HONEY JUICE #9

NEIPA – 5.5 Gal - OG 1.060 – FG 1.015 – ABV 6.0% - IBU 32 – SRM 5.5

Wait!?? How can this be #9 if this is the first Honey Juice recipe? Well... We have been quietly brewing this recipe countless times (ok maybe 8 times) for the past 18 months here at KJ. This is our “house” New England IPA. The grain bill is set in stone and we tend to just tweak the hops and yeast based on availability of ingredients. The finished beer always ends up being hazy without being too opaque, and it bursts with citrus and tropical fruit hop flavours. Finally, the addition of the honey malt gives it a delightful, sweet finish. We’ve been handing this recipe out to people all year looking for a new NEIPA recipe, but we figured it was time to make it legit and turn it into an official Beer of the Month.

Honey Juice #9 is very similar to Honey Juice #3 (*#1 in our hearts*) which also featured all Galaxy hops, but the yeast for this one is different. This time we got a personal recommendation from Phill at Escarpment Labs. He strongly recommended Laerdal for this blend of hops and grains... so if you hate the recipe, you know who to blame.

A special note on hop additions. This recipe has zero hops added in the boil. All of the hops are added once the heat is turned off. Please pay special attention to the instructions and timing of adding hops as this is where the great balance of hop flavour and aroma come from!

Ingredients

Grains

	Amount (lbs)
2 Row	9.0
Flaked Wheat	1.0
Flaked Oats	1.0
Golden Naked Oats	0.5
Honey Malt	0.75
Acidulated Malt	0.2

Hops

	Amount (oz)	<u>POST</u> Boil Schedule (minutes)
Galaxy (14.2%)	2.0	10 @ Flameout, do NOT cool
Galaxy (14.2%)	2.0	10 @ 175°F, do NOT cool
Galaxy (14.2%)	1.0	10 @ 160°F/71°C
Galaxy (14.2%)	2.0	DRY HOP – Final 2 days into Fermentation/when the fermentation is most vigorous.

Yeast

Laerdal Kveik – Escarpment Labs	1 Package
---------------------------------	-----------

Extras

Calcium Chloride	(4g) or 0.8 tsp in mash	<i>Helps make the beer hazy</i>
DME/Dextrose	150g (1/2 cup) at bottling for priming	<i>Check a priming calculator to confirm correct amount</i>

Important Tips on Brewing

- Be extra cautious when cleaning! Once you have stopped boiling your wort everything that gets in contact with the beer MUST be sanitary.
- The temperature of your mash is ABSOLUTELY CRITICAL. Not being in the 150-155f range can drastically affect your beer. Make sure you correct the temperature ASAP once all of the grain has been added to the mash.
- Always let your beer ferment for 10 days! Do not disturb it, do not open the lid (unless dry hopping). It is absolutely natural for the airlock to stop bubbling after a few days, it is still fermenting though.
- When racking your beer, **we recommend attaching a nylon or muslin bag around the siphon output to catch any hop residue.** This is especially important if kegging. One hop chunk can clog up your entire keg line.
- Oxidization: Airspace is always something to consider. When undergoing primary fermentation airspace is needed so that the beer can bubble up and ferment vigoursley without leaking out of the container. The fermentation creates a layer of CO2 that remains in the pail due to the airlock. Once primary fermentation is over, and the lid has been opened, the layer of CO2 dissipates, and oxygen replaces it. That airspace can ruin your beer.
- Before bottling, make sure you use a priming calculator (many can be found online) to verify the amount of sugar that needs to be added.

Step by step Instructions on the other side →→→

Instructions

Mashing -> converting the grain into a fermentable liquid.

- 1) Bring 6 gallons of water in your brew pot to 155°F. This is our strike temperature. Turn off the heat to the pot.
- 2) If you are using standard Guelph tap water, add 4 grams, or 0.8 of a teaspoon of Calcium Chloride to the water. *This will double the calcium to sulfate ratio which will lead to a nice hazy colour and smooth out the hop bitterness.*
- 3) Wrap the muslin/nylon bag around the brew pot and slowly pour all the milled grains into the bag. Stir them in while adding to prevent clumps. The addition of grain should drop the temperature down to 150-155°F.
- 4) We want to mash the grain at 154°F for 60 minutes. It is very important to hold the temperature at 154°F. If the temperature rises above 155°F it hurts the fermentation, or if it dips below 149°F it can lead to a thinner tasting beer.
 - a. The first 15-30 minutes are essential for the success of your brew. The temperature HAS TO BE IN THE RANGE OF 150-155°F. Sometimes adding the grain to the strike water does not lower the temperature enough, in this case add a little bit of cold water to bring the temperature down. Cover the pot with your lid and let it sit.
 - b. Most brew pots will be able to maintain 154°F without adding heat for 20 minutes, we recommend checking the temperature every 15 minutes, and if it drops add more heat to bring it up. We recommend opening the lid and using a thermometer in the liquid.
- 5) After 60 minutes, bring the temperature of the mashing grain up to 170°F and hold for 10 minutes. This is our mash out.
- 6) Time to remove the grain. Lift the bag full of grain out of the brew pot. Let the liquid in the bag dribble into your wort. Once that is done, put the bag inside of a brewing pail, or another empty pot. There will be about 4 gallons of wort in the brew pot, we need to get it to 6 gallons before we can begin the next stage.
- 7) Run warm water through the grains in the bag, aim for 170°F – let it run through the grains and add to the brew pot. Add until you reach 6 gallons.
 - a. PSA: It is natural to think that the grains need to be squeezed to get all of the liquid out of them, **DO NOT DO THIS**. Aggressively squeezing the grains will lead to tannin extraction and a doughy taste in your beer. Lightly pressing the bag is fine, but do not try to squeeze every last drop out.

Boiling -> Sterilizing the wort time.

- 1) Bring 6 gallons of your wort to a rolling boil, and let it boil for 5 minutes, this is called the hot break. Start a 60-minute timer. Keep the wort boiling (212°F) and uncovered.
- 2) With 15 minutes left in the timer you would normally add Irish Moss, this time we are recommending to **not add it**. We want the beer to be hazy, Irish Moss will do the opposite. If you have a wort chiller, we recommend adding it at the 15-minute mark.
- 3) When your timer goes off, turn off the heat, and now it's time to add hops!

Cooling & Whirlpooling -> Let's Get Hopy

- 1) We do not want to cool the beer down yet. We want to add hops and let them **sit for 10 minutes**. This gives the perfect balance of flavour and aroma additions, along with proper bitterness to make an IPA.
- 2) So, when the timer goes off, turn off the heat and immediately add 2 ounces of Galaxy.
 - a. If you have a wort chiller in the pot, do not use it yet, let it sit.
- 3) Set a timer for 10 minutes, once again, **do not** actively cool the beer.
- 4) After 10 minutes have passed, it is now time to start cooling the beer a little. Bring it down to 175°F/79.4°C and then stop.
- 5) Add 2 more ounces of Galaxy hops, set a timer for 10 minutes, and once again, **do not** actively cool the beer.
- 6) After 10 minutes have passed, start cooling the beer down again. This time get it down to 160°F/71.1°C
- 7) Once it's down to 160°F, add 1 final ounce of Galaxy. No need to stop cooling process here – continue to bring it down to 25°C.
 - a. *Why all the staggered times for the hops? Certain temperatures of wort will bring out different characteristics in the finished beer. High heat wort takes more bitterness from the hops, whereas lower temperature takes more flavour from the hops. It is a delicate balancing act, but the hops added right after the boil add enough bitterness to keep the beer balanced.*

Fermentation -> Turning the wort into beer

- 1) After the boil is done it is time to be extra careful in regard to sanitation. We recommend using a no-rinse sanitizer called Starsan. Mix ¼ tsp of it with water in a 500ml spray bottle. **Before we touch any part of the beer, we spray it with Starsan.**
- 2) Transfer the cooled wort into your fermenting pail or carboy. Run it through a strainer to catch any hop or grain residue. With all of the hop matter in this beer, it might take a while to strain through all the hops.
 - a. It is also an important time to take a hydrometer reading. It should be around 1.060 give or take a few points.
- 3) Make sure the wort has been cooled to at least 30°C!!! Adding yeast at a higher temperature will likely kill it.
- 4) Once the beer is in the fermenter, shake up and pour in the package of Laerdal Kveik yeast.
- 5) Put the bung and airlock in the hole (make sure there is water filled up to the line in the airlock). If using a pail, make sure the lid is sealed tight. Put the pail in a room that is in the range of 21-30°C. Laerdal Kveik yeast likes a warmer area to ferment in. *Kveik yeasts can ferment safely in temperatures nearing 35°C!*

- 6) **DRY HOP TIME:** We usually recommend adding hops towards the end of the fermentation. That is NOT the case for this recipe. Hop notes from Laerdal really benefit when being added during High Krausen (peak fermentation). Our recommendation is to add two ounces of Galaxy while the fermentation is really rolling. Typically, 1-2 days after pitching the yeast.
- 7) After 10 days have passed, take a hydrometer reading. It should be somewhere between 1.010-1.015.
- 8) Lately, we have been of the opinion that secondary is an unnecessary step. Unless you are kegging, we recommend proceeding to the bottling stage. Clarification can occur in the bottle rather than in a carboy, and the risk of oxidization is greatly reduced.

Bottling -> We're getting close to Beer Time now.

- 1) Rack the now fermented beer into a bucket.
 - a. Because of how many hops are in the beer, we recommend wrapping a muslin bag with a zip tie on the output of your siphon tube. This will catch any hop debris in the pail.
- 2) At the same time, mix the priming sugar with 300ml of boiling water and add to the beer. Stir it in VERY gently.
 - a. Make sure to check out a priming calculator to verify the correct amount of sugar. Too much sugar and your beer will end up foamy, or even start blowing the caps off! Too little and the beer won't be fully carbonated.
- 3) Rack the beer into your bottles or growlers. Then, let them sit for 2-3 weeks at room temperature. Chill and enjoy!