

# HULA HOP'D COCONUT MILKSHAKE IPA

## ALL-GRAIN

The Milkshake IPA is a tasty variant of a Hazy New England IPA style, with an added bonus: an extensive amount of non-traditional ingredients that create sensations reminiscent of your childhood diner's milkshake. This recipe kit has an amazing depth of flavor: coconut and vanilla and tropical notes of pineapple, peach, mango and passionfruit, driven by Galaxy and Mosaic hops coupled with a unique yeast strain. To wrap it all together, lactose, added straight to the boil, produces creaminess and subtle dairy-like sweetness.

**O.G.:** 1.060 | **BREW TIME 6 WEEKS:** 2 WEEKS PRIMARY | 1-2 WEEKS SECONDARY | 2 WEEKS BOTTLE CONDITIONING



### KIT INVENTORY

#### MASH INGREDIENTS - PRE BLENDED

- 9.5 lbs Briess Pilsen Malt
- 1 lbs Flaked Oats
- 1 lbs Torrified Wheat

#### BOIL ADDITIONS & TIMES

- 1 lb Lactose (10 min)
- 1 oz Galaxy (7 min)
- 1 oz Mosaic (7 min)
- 1 oz Galaxy (10 min hop stand)
- 1 oz Mosaic (10 min hop stand)

#### DRY HOPS & OTHER FERMENTER ADDITIONS

- 1 oz Galaxy
- 1 oz Mosaic
- 1 lb Shredded Coconut (see step 12)
- 15 grams Vanilla Powder (see step 16)

#### YEAST

##### Liquid Yeast Options:

- Imperial Yeast A24 Dry Hop. Optimum temp: 64° - 74°F
- Omega Yeast OYL - 200 Tropical IPA. Optimum temp: 75° - 85°F

#### PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

### READ ALL INSTRUCTIONS BEFORE STARTING

#### YOU WILL NEED:

- Homebrewing starter kit for brewing 5 gallon batches
- All-grain equipment kit with a mash tun and hot liquor tank
- Boiling kettle of at least 8 gallons capacity
- Optional - 5 gallon carboy, with bung and airlock, to use as a secondary fermenter. NOTE: You may skip the secondary fermentation and add an additional 2 weeks to primary fermentation before bottling
- Approximately two cases of either 12 oz. or 22 oz. pry-off style beer bottles

### A FEW HOURS BEFORE BREW DAY

Remove the yeast package from the refrigerator, and leave it in a warm place (~70°F) to come to pitching temperature.

### MASH SCHEDULE: SINGLE INFUSION

If you are new to all-grain brewing, we suggest starting with 1.5 quarts of water per pound of grain for the strike water volume. This mash thickness can be adjusted for future brews as you become more comfortable with your equipment.

- Saccharification Rest: 152° F for 60 minutes
- Mashout: 170° F for 10 minutes (optional) - to raise the temperature for mashout, gently apply direct heat while stirring well, or add near boiling water until the target temperature is reached.

Prepare sparge water in your hot liquor tank at a rate of 2 quarts per pound of grain in the recipe, and perform a fly sparge until you have gathered your pre-boil volume (6-7 gallons) in your boil kettle. The sparge should take about an hour for optimal extraction efficiency. You should end up with extra sparge water in your hot liquor tank, you can use this hot water for cleaning later on.

## BOIL ADDITIONS AND TIMES

This recipe calls for a 60 minute boil duration.

- 1 lb Lactose (10 min)
- 1 oz Galaxy (7 min)
- 1 oz Mosaic (7 min)
- 1 oz Galaxy (10 min hop stand)
- 1 oz Mosaic (10 min hop stand)

## AFTER THE BOIL

1. Cool the wort: When the 60 minute boil and 10 minute hop stand is finished, cool the wort to 70° - 75° F as rapidly as possible.
2. Sanitize fermenting equipment and yeast pack: While the wort cools, sanitize the fermenting equipment - fermenter, lid or stopper, airlock, funnel, etc - along with the yeast packet.
3. Transfer your cooled wort into the primary fermentation vessel using a valve on the boil kettle, by siphoning from the boil kettle, or pouring the wort into the fermenter.
4. Aerate the wort. Seal the fermenter and rock back and forth to splash for a few minutes, or use an aeration system and diffusion stone.
5. Measure specific gravity of the wort with a hydrometer and record in the "BREWER'S NOTES" section. Target gravity for this kit is 1.060.
6. Add your yeast once the temperature of the wort is between 70° - 75°F. Sanitize and open the yeast pack or yeast starter and carefully pour the contents into the primary fermenter.
7. Seal the fermenter. Add approximately 1 tablespoon of sanitizer or clean water to the sanitized airlock. Insert the airlock into the rubber stopper or bucket lid and seal the fermenter.
8. Move the fermenter to a warm, dark, quiet spot until fermentation begins.

## PRIMARY FERMENTATION

9. Active fermentation begins. Within approximately 48 hours of Brewing Day, active fermentation will begin – there will be a cap of foam on the surface of the beer, the specific gravity as measured with a hydrometer will drop steadily, and you may see bubbles come through the fermentation lock. The optimum fermentation temperature for this beer is 70° - 75°F, move the fermenter to a warmer or cooler spot as needed.
10. Active fermentation ends. Approximately one to two weeks after brewing day, active fermentation will end. When the cap of foam falls back into the new beer, bubbling in the air lock slows down or stops, and the specific gravity as measured with a hydrometer is stable, proceed to the next step.

11. Optional - Transfer beer to secondary fermenter. Sanitize siphoning equipment and an airlock and carboy bung or stopper. Siphon the beer from the primary fermenter into the secondary. If you do not have a secondary fermenter, simply leave the beer in the primary fermenter for an additional two weeks.
12. Toast the coconut on a cookie sheet at 300°F until golden brown, stirring often directly to the new beer.

## SECONDARY FERMENTATION - OPTIONAL\*

13. Allow the beer to condition in the secondary fermenter for 1 - 2 weeks before proceeding to the next step. Timing is now somewhat flexible. \*See the "YOU WILL NEED" section and Step 11.
14. Add 1 oz Galaxy and 1 oz Mosaic dry hops 5 - 7 days before bottling.

## BOTTLING DAY - ABOUT 1 MONTH AFTER BREWING DAY

15. Sanitize siphoning and bottling equipment.
16. Mix a priming solution (a measured amount of sugar dissolved in water to carbonate the bottled beer). Use the following amounts, depending on which type of sugar you will use:
  - Corn sugar (dextrose) 2/3 cup in 16 oz water.
  - Table sugar (sucrose) 5/8 cup in 16 oz water.Bring the solution to a boil, add the vanilla powder and pour into the bottling bucket.
17. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix—don't splash.
18. Fill and cap bottles.

## CONDITIONING - ABOUT 2 WEEKS AFTER BOTTLING DAY

19. Condition bottles at room temperature for 2 weeks. After this point, the bottles can be stored cool or cold.
20. Serving. Pour into a clean glass, being careful to leave the layer of sediment at the bottom of the bottle. Cheers!

## BREWER'S NOTES

At Northern Brewer, we've always got your back. Our Brewmasters are available 7 days a week to help you brew your very best, and it doesn't end until you're completely happy with your latest batch...and looking forward to the next one. We'll never let you fail. Guaranteed.