NORTHERN BREWER

HULA HOP'D COCONUT MILKSHAKE IPA

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 | 1-2 WEEKS BOTTLE CONDITIONING

KIT INVENTORY

MAILLARD MALTS SPECIALTY GRAINS
- 1 lb Flaked Oats (Hazy NE IPA grain blend)

MAILLARD MALTS® EXTRACTS & OTHER FERMENTABLES
- 6.3 lbs Pilsen malt syrup
- 1 lb Pilsen DME

HOPTIMUS REX PREMIUM HOPS
- 1 oz Galaxy (7 min)
- 1 oz Mosaic (7 min)
- 1 oz Galaxy (10 min hopstand)
- 1 oz Mosaic (10 min hopstand)
- 1 oz Galaxy (dry hop)
- 1 oz Mosaic (dry hop)

OTHER ADDITIVES
- 1 lb Lactose (10 min remaining in boil)
- 1 lb Shredded Coconut (add to fermenter, see step 17)
- 15 grams Vanilla Powder (add at packaging, see step 21)

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

UPON ARRIVAL UNPACK THE KIT

- Be sure you have all items listed in the Kit Inventory (above)
- **Refrigerate the yeast**
- Contact us immediately if you have any questions or concerns!

READ ALL INSTRUCTIONS BEFORE STARTING

YOU WILL NEED:
- Homebrewing starter kit for brewing 5 gallon batches
- Boiling kettle of at least 3.5 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 liquid yeast package from the refrigerator, and leave it in a warm place (~70°F) to come to pitching temperature.

ON BREWING DAY

1. Heat 2.5 gallons of water.
2. Pour crushed grain into the supplied mesh bag, and tie the open end in a knot. Steep for 20 minutes, or until water reaches 170°F. Remove bag, drain and discard.
3. Bring to a boil, remove the kettle from the burner and stir in the 6.3 lbs Pilsen malt syrup and 1 lb Pilsen DME.
4. Return wort to boil. The mixture is now called "wort", the brewer's term for unfermented beer. NOTE: Total boil time for this recipe is 15 minutes.
   - Add 1 lb Lactose with 10 minutes remaining in the boil.
   - Add 1 oz Galaxy and 1 oz Mosaic hops with 7 minutes remaining in the boil.
   - Add 1 oz each of Galaxy and Mosaic hops and turn off the heat source. Allow to steep for 10 minutes before chilling.
5. Cool the wort. When the 15 minute boil and 10 minute hop-stand is finished, cool the wort to approximately 100° F as rapidly as possible. Use a wort chiller, or put the kettle in an ice bath in your sink.

ON BREWING DAY – CONTINUED

6. 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.
7. Fill primary fermenter with 2 gallons of cold water, then pour in the cooled wort. Leave any thick sludge in the bottom of the kettle.
8. Add more cold water as needed to bring the volume to 5 gallons.
9. 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.
10. Measure specific gravity of the wort with a hydrometer and record in the "BREWER'S NOTES" section.
11. Add yeast once the temperature of the wort is 75°F or lower (not warm to the touch). Sanitize and open the yeast pack and carefully pour the contents into the primary fermenter.
12. Seal the fermenter. Add approximately 1 tablespoon of water to the sanitized fermentation lock. Insert the airlock into rubber stopper or lid, and seal the fermenter.
13. Move the fermenter to a warm, dark, quiet spot until fermentation begins.

PRIMARY FERMENTATION

14. 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.
15. Active fermentation ends. Approximately 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.
16. 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.
17. Toast the coconut on a cookie sheet at 300°F until golden brown, stirring often. Add directly to the new beer.

SECONDARY FERMENTATION - OPTIONAL*

18. Allow the beer to condition in the secondary fermenter for 1-2 weeks before proceeding with the next step. Timing now is somewhat flexible. *See the "YOU WILL NEED" section and step17 above. Add 1 oz each of Galaxy and Mosaic dry hops to the new beer 5 to 7 days before packaging.

PACKAGING DAY - ABOUT 1 MONTH AFTER BREWING DAY

19. Sanitize siphoning and bottling equipment.
20. 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.
21. Bring to a brief boil, add the vanilla powder and add to bottling bucket.
21. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix—don't splash.
22. Fill and cap bottles.

CONDITIONING- ABOUT 1 MONTH AFTER BOTTLING DAY

23. Condition bottles at room temperature for 1–2 weeks. After this point, the bottles can be stored cool or cold.
24. 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.