

HOPQUILA ROBUSTO DOUBLE IPA (All Grain)

Official NORTHERN BREWER Instructional Document

There's something to be said for the unique flavor and profound provenance of the definitively Mexican tequila. Much like craft beer, there are massive producers and tiny micros, and a wide array of flavors to explore. Here, we see tequila joining with the king of the super-hoppy beer world, double IPA. This DIPA uses a single hop aroma/flavor varietal, Mosaic—it bears aromas of honeydew melon, crisp citrus, and powerfully fruity late-summer berries. The marriage of the two potent potables is astoundingly brilliant—the tequila enhances Mosaic's natural flavors and aromas, but brings it's own spicy and fruity character, for a pint muy delicioso. We recommend a reposado or anejo to compliment the sweet malt, and only 100% pure agave, for the best companion to this hop monster.

NOTE: Tequila not included. It doesn't take much to notice the substantial flavor addition—we recommend starting with 5-6 oz, then adding more if you feel more is needed. Remember—you can always add more, but can never take it out. Add either to secondary or to keg/bottling bucket, according to your usual process.

O.G: 1.074 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 week primary; 2-4 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 12 lbs English Maris Otter
- 3/4 lb English Dark Crystal
- 1 oz English Black Malt

BOIL ADDITIONS & TIMES

- 1 lb Corn Sugar (60 min)
- 1 oz Mosaic (60 min)
- 1 oz Mosaic (20 min)
- 2 oz Mosaic (10 min)

DRY HOPS

- 2 oz Mosaic—Add to secondary fermenter one to two weeks before bottling day

YEAST

- **DRY YEAST (DEFAULT):** Safale US-05
Optimum temperature: 57-70°F
- **LIQUID YEAST OPTION:** Wyeast #1056
American Ale. Optimum temperature: 60-72°F
- **LIQUID YEAST OPTION:** White Labs WLP001
California Ale. Optimum temperature: 68-73°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 154° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 lb Corn Sugar (60 min)

1 oz Mosaic (60 min)

1 oz Mosaic (20 min)

2 oz Mosaic (10 min)

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