

BEERSMITH RECIPE

# TOO HOPPY FOR STYLE All-Grain

O.G: 1.047 READY: 6 WEEKS



This recipe was published on Beersmith.

Brew Builder takes the recipe you choose and converts it to an easy to purchase kit.

Each kit is made true to the exact specifications of the author.

Brew Builder kits are guaranteed fresh! Every all-grain kit is built on demand as orders are received.

Rest assured that you are getting the same high quality ingredients found in all Northern Brewer kits.

## FERMENTATION SCHEDULE

1-2 Weeks Primary

1-2 Weeks Secondary

2 Weeks Bottle Conditioning

## BREWERS NOTES

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This recipe calls for a 90 minute boil

## INGREDIENTS

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### BATCH VOLUME

5.94 Gal

### MASH

- 8.82 lbs German Pilsner Malt
- 0.44 lbs German Munich Malt
- 0.22 lbs German Vienna Malt

### HOPS

- 0.4 oz Citra
- 2.8 oz Amarillo

### YEAST

- White Labs WLP810 San Francisco Lager

### \*NOT INCLUDED

This kit doesn't include the items below. They are sold in bulk and many brewers have a supply on hand:

- 5 oz Priming Sugar *Save for Bottling Day*
- 1 Whirlfloc Tablet
- 0.5 tsp Yeast Nutrient

## SCHEDULE

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### SINGLE INFUSION MASH

Sacch' Rest: 148°F 60 min

Mashout: 168° F 10 min

### BOIL ADDITIONS & TIMES

- 0.4 oz Citra *First Wort Hops*
- 0.4 oz Amarillo 30 min
- 0.4 oz Amarillo 15 min
- 1 Whirlfloc Tablet 15 min\*
- 0.5 tsp Yeast Nutrient 15 min\*
- 0.4 oz Amarillo 10 min
- 0.4 oz Amarillo 5 min
- 0.4 oz Amarillo 1 min

### DRY HOPS

- 0.4 oz Amarillo 10 Days
- 0.4 oz Amarillo 8 Days

### YEAST

- White Labs WLP810 San Francisco Lager  
*Optimum Temperature: 58°- 65°F*