

OFF THE TOP IPA

Official NORTHERN BREWER Instructional Document

Intense hop aroma blows through with hurricane force, swirling up from a whirlwind of hazy liquid gold. Borne from the legendary Nor'easter, Off the Top IPA is a writhing tropical storm of fruity pineapple and dank piney-peach. Beneath the frothing, massive head lies a beacon of freshness and light in each pint. At the eye of the storm is a dry and crisp body. Complex and delicious, Off the Top IPA balances bitterness with well-attenuating yeast that work together to weather the hurricane of hops.

In a true work of alchemy, Off the Top IPA creates synergy between Vermont ale yeast and an unprecedented flood of lupulin. Overcoming its intense origins, it is a rare, harmonious pint that is extreme only in its drinkability.

BREWING NOTES:

- A yeast starter and 2-stage fermentation is highly recommended for this beer.

O.G.: 1.070 READY: 6 WEEKS

2 weeks primary, 1-2 weeks secondary,
2 weeks bottle conditioning

KIT INVENTORY:

SPECIALTY GRAIN

- 12 oz Baird's Light Carastan Malt

FERMENTABLES

- 6 lbs Gold malt syrup (15 min late addition)
- 1 lb Gold DME
- 1 lb Wheat DME
- 1 lb Brun Leger (Flameout addition - add after the boil)

HOPS & FLAVORINGS

- 10 ml (2x) Hopshot (60 min)

HOP STAND

Turn off heat, add Flame Out Hops.
Allow to stand for 10-15 min before chilling

- 2 oz Simcoe (0 min - Flame Out)
- 1 oz Columbus (0 min - Flame Out)
- 0.5 oz Apollo (0 min - Flame Out)

Once the wort has cooled to 180 degrees, stop chilling and add the following hops.

- 1 oz Columbus
- 1 oz Simcoe
- 1 oz Amarillo
- 0.5 oz Centennial
- 0.5 oz Apollo

DRY HOPS

Split the dry hops in half, and add in two different stages. Dry hop with half in primary for 4 days, then transfer to secondary and dry hop with the other half for another 4 days.

- 2 oz Simcoe
- 1 oz Columbus
- 1 oz Amarillo
- 1 oz Centennial
- 0.5 oz Apollo

YEAST

- **DRY YEAST (DEFAULT):**
Safale US-05 Ale Yeast. Optimum temp: 59-75° F.
- **LIQUID YEAST (RECOMMENDED):**
The Yeast Bay: Vermont Ale Yeast. Optimum Temp: 66-70° F.
- We recommend fermenting at 68° F for the bulk of fermentation, then ramping to 72° F to help achieve a high level of attenuation.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

BEFORE YOU BEGIN ...

MINIMUM REQUIREMENTS

- Homebrewing starter kit for brewing 5 gallon batches
- Boiling kettle of at least 3.5 gallons capacity
- A 6 gallon glass carboy, with blowoff setup, to use as a secondary fermenter—If you do not have a secondary fermenter you may skip the secondary fermentation and add an additional week to primary fermentation before bottling
- Approximately two cases of either 12 oz or 22 oz pry-off style beer bottles

UNPACK THE KIT

- Refrigerate the yeast upon arrival
- Locate the Kit Inventory (above) - this is the recipe for your beer, so keep it handy
- Doublecheck the box contents vs. the Kit Inventory
- Contact us immediately if you have any questions or concerns!

PROCEDURE

A FEW DAYS BEFORE BREWING DAY

1. Remove the liquid Wyeast pack from the refrigerator, and "smack" as shown on the back of the yeast package. Leave it in a warm place (70-80° F) to incubate until the pack begins to inflate. Allow at least 3 hours for inflation; some packs may take up to several days to show inflation. Do not brew with inactive yeast - we can replace the yeast, but not a batch that fails to ferment properly. If you are using dry yeast, no action is needed.

ON BREWING DAY

2. Collect and heat 2.5 gallons of water.
3. For mail-order customers grains for extract kits come crushed by default, but if you requested uncrushed grains, crush them now. Pour crushed grain into supplied mesh bag and tie the open end in a knot.

Steep for 20 minutes or until water reaches 170°F.
Remove bag and discard.

4. Bring to a boil, remove the kettle from the burner and stir in the 1 lb Wheat and 1 lb Gold DME.

5. Return wort to boil. The mixture is now called "Wort", the brewer's term for unfermented beer.

- Add 10 mL of Hopshot and boil for 60 minutes total
- 15 minutes before the end of the boil add the 6 lbs Gold malt syrup
- At the end of the 60 minute boil, turn off the flame and add the 1 lb of Brun Leger sugar, 2 oz Simcoe, 1 oz Columbus, 0.5 oz Apollo, and allow to steep for 15 minutes before chilling.

6. Cool the wort and add hops. After the first hop steep is complete, cool the wort to approx 180 degrees and stop chilling. Add 1 oz Columbus, 1 oz Simcoe, 1 oz Amarillo, 0.5 oz Centennial, 0.5 oz Apollo, and allow to steep for another 15 minutes, then resume chilling. Use a wort chiller, or put the kettle in an ice bath in your sink.

7. Sanitize fermenting equipment and yeast pack. While the wort cools, sanitize the fermenting equipment - fermenter, lid or stopper, fermentation lock, funnel, etc - along with the yeast pack and a pair of scissors.

8. 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.

9. Add more cold water as needed to bring the volume to 5 gallons.

10. 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.

11. Optional: if you have our Mad Brewer Upgrade or Gravity Testing kits, measure specific gravity of the wort with a hydrometer and record.

12. Add yeast once the temperature of the wort is 78°F or lower (not warm to the touch). Use the sanitized scissors to cut off a corner of the yeast pack, and carefully pour the yeast into the primary fermenter.

13. Seal the fermenter. Add approximately 1 tablespoon of water to the sanitized fermentation lock. Insert the lock into rubber stopper or lid, and seal the fermenter.

14. Move the fermenter to a warm, dark, quiet spot until fermentation begins.

BEYOND BREWING DAY, WEEKS 1-2

15. 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, and you may see bubbles come through the fermentation lock.

16. Active fermentation . . . slows down or stops. After approx 10 days in primary, add the first dry hop addition and allow to dry hop in primary for approx 4 days: 1 oz Simcoe, 0.5 oz Columbus, 0.5 oz Amarillo, 0.5 oz Centennial, 0.25 oz Apollo. Reserve the remaining hops for the second dry hopping.

17. 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.

BEYOND BREWING DAY— SECONDARY FERMENTATION

18. Secondary fermentation. Allow the beer to condition in the secondary fermenter for 1-2 weeks before proceeding with the next step. Timing now is somewhat flexible.

19. Add the second dry hop addition approximately 4 days prior to bottling:

- 1 oz Simcoe
- 0.5 oz Columbus
- 0.5 oz Centennial
- 0.25 oz Apollo

BOTTLING DAY—ABOUT 1 MONTH AFTER BREWING DAY

20. Sanitize siphoning and bottling equipment.

21. Mix a priming solution (a measured amount of sugar dissolved in water to carbonate the bottled beer) of $\frac{2}{3}$ cup priming sugar in 16 oz water. Bring the solution to a boil and pour into the bottling bucket.

22. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix—don't splash.

23. Fill and cap bottles.

1-2 WEEKS AFTER BOTTLING DAY

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

25. Serving. Pour into a clean glass, being careful to leave the layer of sediment at the bottom of the bottle. Cheers!