

SOMETIMES A GREAT NOTION

Hazy, Juicy IPA

by James, Andy, Paul & the Great Notion Crew



DESCRIPTION

This hazy IPA is bursting with a blend of citrus and tropical hop flavors. The soft mouth-feel and restrained bitterness is reminiscent of a NE IPA, but with our unique NW twist. We created this recipe with some of our favorite hop varieties; Mosaic, Citra, & Galaxy. We're still homebrewers at heart, and are excited to partner with F.H Steinbart Co. to bring you this unique recipe kit.

OG 1.070 | FG 1.010 | ABV 7% | SRM 4 | IBU 45

FERMENTABLES

- 6 lb. Extra-light dry malt extract (DME)
- 1 lb. Wheat dry malt extract (DME)
- 1 lb. Dextrose (corn sugar)

STEEPING GRAINS

- 1 lb. Flaked oats
- 1 lb. Carapils (dextrine) malt

HOPS

- 4 oz. Mosaic pellet hops
- 4 oz. Citra pellet hops
- 4 oz. Galaxy pellet hops

YEAST

Imperial Yeast #A38 Juice

OTHER

- 1 Grain steeping bag
- 12 Hop steeping bags
- 4 oz. Dextrose (*corn sugar*) – bottle priming

ON BREW DAY

1. Use as much water as your kettle will allow (up to 6 gallons). The larger the boil, the more effective your hops will be (See note at end of this recipe for more details).
2. Steep crushed grains in steeping bag for 20-30 min. at approximately 160°F. Remove grains and discard.
3. Add dry malt extract (DME) and stir to dissolve. The liquid is now called wort. Bring liquid to a boil, watching carefully for boil overs.
4. Chill wort to under 100°F as fast as possible and as close to 65°F as possible (If you do not have a wort chiller, set the kettle in an ice bath in your sink).
5. While the wort is chilling, sanitize fermenting

equipment, carboy, stopper, airlock, funnel, etc.

6. Pour chilled wort into fermenter and place in a location that allows fermentation to occur at 65°F (or as close as possible).
7. Aerate wort by putting a stopper in the carboy and rocking it back and forth for several minutes.
8. Optional: take a specific gravity reading using a triple scale hydrometer. The reading should be approximately 1.070 SG. Record the number as your OG (original gravity).
9. Pitch your yeast when the wort is at appropriate temperature (65°F). Fill airlock with water or sanitizer to the fill line and seal fermenter.

HOP SCHEDULE

A standard hop schedule tells you when to add your hops to the kettle throughout the one hour boiling time. Hops added “@ 60 min.” are boiled for the entire hour. Hops added “@ 15 min.” are added when there are 15 minutes remaining in the boil. Hops added at the end of the boil or “@ 0 min.” are referred to as “flame-out” hops and left to steep in the hot wort prior to chilling for 10-20 min.

Use 1 oz. of hop pellets per steeping bag and tie a knot at the top, allowing as much room as possible for the hops to expand inside the bag.

Great Notion employs a unique hopping strategy to obtain huge amounts of flavor without increasing the bitterness. While it might seem unconventional to boil for an hour before adding bittering hops, rest assured this special technique lies at the heart of Great Notion's signature flavor profile.

HOP SCHEDULE

- 2 oz. Citra pellet hops @ 0 min. (flame-out)
- 2 oz. Mosaic pellet hops @ 0 min. (flame-out)
- 2 oz. Citra pellet hops @ dry-hop for 7 days
- 2 oz. Mosaic pellet hops @ dry-hop for 7 days
- 2 oz. Galaxy pellet hops @ dry-hop for 7 days

PRIMARY FERMENTATION

A wide-mouth carboy is recommended for dry-hopped beers. You will begin to see activity in the fermenter within 24 hours. A foamy cap will develop on the top of the beer and bubbles will escape through the airlock. Over the next several days the activity will begin to slow down. Primary fermentation

typically lasts one week. After the primary fermentation completes, it is ready for dry hopping.

DRY HOP

10. Place fermenter in a location where you can hold the temperature at 70°F (to maximize dry-hop extraction and allow the yeast to finish).
11. Add 4 oz. Galaxy, 2 oz. Citra, and 2 oz. Mosaic pellets for 7 days before packaging (do not exceed the 7 days, it is better to remove them a day early than to leave in longer).

BOTTLING & BEYOND

Fermentation is finished when the final gravity (FG) reads 1.010 SG +/- 2-3 points, but timing at this stage is flexible. When you are ready to bottle your beer:

12. Make a simple syrup by combining 4 oz. of dextrose (corn sugar) in a pint of water on the stove.
13. Bring the sugar solution to a boil and simmer for 10 minutes.
14. Let this cool to room temperature. Sanitize your bottling equipment; bottles, auto-siphon, tubing, bottle filler, and bottle caps.
15. Add the cooled priming sugar solution into the bottling bucket.
16. Siphon your beer into the bottling bucket to mix thoroughly with the sugar.
17. Then siphon the beer into your bottles using the bottle filler and secure the caps. Your beer will be ready to drink after conditioning for two weeks at room temperature (70-74°F is best).
18. Once conditioning is complete place bottles in cool place and/or refrigerate. It is best to refrigerate for 24-48 hours before opening to ensure that the CO₂ generated during bottle conditioning has fully mixed in with the beer.
19. Pop the cap, relax, don't worry, you're drinking homebrew!

If you have any questions about the instructions in this recipe please feel free to contact us via phone or email at (800) 638-2897 or info@fhsteinbart.com.