

# Sometimes A Great Notion

## Juicy, Hazy IPA (All-Grain)



### 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.

– James, Andy, Paul & the Great Notion Crew

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

### GRAINS

- 10 lb. Pilsner malt (Gambrinus)
- 1 lb. White wheat malt
- 1 lb. Flaked oats
- 1 lb. Dextrose (corn sugar)

### HOPS

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

### MASH

- Heat 4 gallons of strike water to 162°F.
- Add strike water to mash tun and gradually stir in your grains, ensuring that the mash is completely saturated and there are no dough balls or clumps.
- Take a temperature reading to see that you have hit your target mash temperature of 150°F, +/- 2-3 points is fine.
- Close lid and set timer for 60 minutes.
- While grains are mashing, heat 5 gallons of sparge water to 168-172°F.
- When the mash is complete after 60 minutes, recirculate 2-3 quarts of wort from the mash to set the grain bed and clarify the wort, a process know

as vorlauf.

- Now slowly run off the wort from the mash, or to lauter.
- Once all wort has been lautered, close valve and refill mash tun with the pre-heated sparge water, stir, cover, and wait 10-15 minutes. Then begin the vorlauf and lautering process again.

### BOIL

- Now your kettle should contain 5-6 gallons of wort, if necessary top up kettle to 6 gallons and begin the boiling process.
- Once boil has begun, start a timer for 60 minutes.
- Follow the HOP SCHEDULE below.
- At the end of the 60 minute boil, remove from the heat source. If using “flame-out” hops, add them now and allow to steep 10-20 minutes.
- 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).
- While the wort is chilling, sanitize fermenting equipment, carboy, stopper, airlock, funnel, etc.
- Pour chilled wort into fermenter and place in a location that allows fermentation to occur at 65°F (or as close as possible).
- Aerate wort by putting a stopper in the carboy and rocking it back and forth for several minutes.
- Take a specific gravity reading using a triple scale hydrometer. The reading should be 1.070 SG +/- 2-3 points. Record the number as your OG (original gravity).
- 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. Hops added after fermentation is nearly complete and before bottling are called “dry-hops.” After 5-7 days of fermentation either add “dry-hop” addition to fermenter or rack beer to secondary vessel and add the dry-hops.

Use 1 oz. addition 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.

- 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.

19. Primary fermentation typically lasts one week. After the primary fermentation completes, it is ready for dry hopping. 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).
20. 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).

### DRY HOP

21. 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).
22. 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 AND 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:

23. Make a simple syrup by combining 4 oz. of dextrose (corn sugar) in a pint of water on the stove.
24. Bring the sugar solution to a boil and simmer for 10 minutes.
25. Let this cool to room temperature. Sanitize your bottling equipment; bottles, auto-siphon, tubing, bottle filler, and bottle caps.
26. Add the cooled priming sugar solution into the bottling bucket.
27. Siphon your beer into the bottling bucket to mix thoroughly with the sugar.
28. 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).
29. 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.
30. Pop the cap, relax, don't worry, you're drinking homebrew!

**If you have any questions about the instructions in this recipe please call us at (800) or email [info@fhsteinbart.com](mailto:info@fhsteinbart.com)**