

Ferocious Citrus IPA

Hazy, Juicy Citrus India Pale Ale



DESCRIPTION

Take one sip of our hazy crazy IPA and you'll be hypnotized. Big citrus hop flavors meet up with grapefruit juice for a complex and fun to drink citrus sipper. Amarillo and Citra hops provide big citrus-fruit forward bouquet and flavors. Fermented with grapefruit puree for extra citrus complexity. Judicious amounts of both wheat and oats add the signature haze and medium body.

ABV 5.9 | IBU 40 | SRM 7 | OG 1.057 | OG 1.012

FERMETABLES

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

STEEPING GRAINS

1 lb White wheat malt
4 oz Organic Crystal 40L malt
1 lb Flaked oats

HOPS

¼ oz Magnum pellet hops
3 oz Amarillo pellet hops
3 oz Citra pellet hops

YEAST

1 Imperial Yeast A38 Juice

OTHER

1 Grain steeping bag
7 Hop steeping bags
1 can Vintner's Harvest Grapefruit puree
4 oz Dextrose (corn sugar) – bottle priming sugar

ON BREW DAY

1. Heat 2 gallons of good quality water to 155°F.
2. Turn off heat source and add bag of steeping grains and leave for 20-30 min.
3. Remove grains from water and allow to drain as much as possible into kettle. Discard the grains when complete.
4. Add malt extract and corn sugar, stir to dissolve. The liquid is now called "wort." Top up kettle to your desired boil volume. Bring liquid to a boil, watching carefully for boil overs.
5. Follow **HOP SCHEDULE** below.
6. Allow the 0 min. hops and to steep 10-15 min.

before chilling the wort.

7. Chill wort to under 100°F as fast as possible.
8. While the wort is chilling, sanitize fermenting equipment, carboy, stopper, airlock, funnel, etc.
9. Add cold, clean water to your fermenter as needed to reach 5 gallons total volume.
10. Aerate wort by putting a stopper in the carboy and rocking it back and forth for several minutes.
11. Take a specific gravity reading using a triple scale hydrometer. The reading should be 1.057 +/- 2-3 points. Record the number as your OG (original gravity).
12. Pitch your yeast when the wort is at appropriate temperature for your yeast (65-70°F). Fill airlock with water or sanitizer to the fill line and seal fermenter.

ABOUT HOPPING SCHEDULES

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, and hops added "@ 15 min." are added when 15 minutes remains in the boil.
- Hops added "@ 0 min." are added after boil has ended and the heat has been turned off. They are then steeped for 10-15 min. prior to chilling the wort.
- Hops added "@ dry-hop" are added post primary fermentation and commonly added into a secondary fermentation vessel. Dry hopping typically is done from 3-5 days at which point either removed from the fermented beer or the beer is racked off to a packaging vessel.

F.H. Steinbart suggested best practice for using hop steeping bags is to use up to 1 oz. of hop pellets per steeping bag and tying a knot at the top, allowing as much room as possible for the hops to expand inside the bag.

HOPS SCHEDULE

¼ oz Magnum pellet hops @ 60 min.
1 oz Citra pellet hops @ 0 min.
1 oz Amarillo pellet hops @ 0 min.
2 oz Citra pellet hops @ dry-hop
2 oz. Amarillo hop pellets @ dry-hop

PRIMARY FERMENTATION

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.

SECONDARY FERMENTATION

After primary fermentation completes, usually 5-7 days.

1. Add Grapefruit puree to a secondary vessel and rack beer onto it.
2. Seal the fermenter with a bung and airlock. Fermentation will restart briefly due to the sugars in the puree.
3. Once this second fermentation has slowed, 3-4 days, add the dry-hops and leave for another 5-6 days.

BOTTLING AND BEYOND

Fermentation is finished when the specific gravity (SG) reads 1.012 +/- 2-3 points, but timing at this stage is flexible. Record this number as your finishing gravity (FG), but timing at this stage is flexible. When you are ready to bottle your beer, make a simple syrup by combining 4 oz. of priming sugar in a pint of water on the stove. Bring to a boil and simmer for 15 min. Let this cool to room temperature. Sanitize your bottling equipment; bottles, auto-siphon, tubing, bottle filler, and bottle caps. Add the cooled priming sugar solution into the bottling bucket. Siphon your beer into the bottling bucket to mix thoroughly with the sugar. 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). Once conditioning is complete place bottles in cool place and/or refrigerate. After 24-48 hours the CO₂ should now be in solution and your beer is ready to drink. Cheers, get ferocious about relaxing enjoying your new homebrew with no worries.

If you have any questions about the instructions in this recipe please call us at (503) 232-8793 or email info@fhsteinbart.com