



Caesar's Treehouse

Juicy and fruity, this hazy East Coast style IPA is modeled after Treehouse Julius, one of the top commercial examples out there right now! A grain bill that gives flavor and body, as well as adds to the cloudiness brought forth by whirlpool and dry hops, make this beer stand out. Delicious!

BEER SPECS

Original Gravity:

1.058 – 1.060 @ 65% efficiency

1.062 – 1.064 @ 70% efficiency

1.066 – 1.068 @ 75% efficiency

Final Gravity:

1.011 – 1.015

IBU: 90 – 95

ABV%: 5.6 - 7.5%

Yield: 5 Gallons

YEAST SUGGESTIONS

Imperial Organic A04 Barbarian

Imperial Organic A38 Juice

Wyeast 1318 London Ale III

Lallemand Pomona (dry yeast)

MASH & FERMENTATION

Suggested Mash Temperature:

60 minutes @ 152° – 155°F.

Fermentation Schedule:

We recommend a primary fermentation of 1 to 2 weeks at 66° - 72°F. Add dry hops into the fermenter either as the krausen is dropping or when it has fallen fully and leave in contact with the beer for 3 to 4 days before bottling or kegging.

MALT BILL

10.00 lbs.	2-Row Brewer's Malt
1.00 lb.	Golden Naked Oats
0.25 lb.	Flaked Oats
0.25 lb.	Carapils
0.25 lb.	Honey Malt
1.00 lb.	Corn Sugar, added at the beginning of the 60 minute boil

HOPS & BOIL SCHEDULE

1 lb. Corn Sugar	Added at the beginning of the 60 minute boil
1 oz. Columbus Hops	Added at the beginning of the 60 minute boil
1 oz. EACH Citra, Mosaic, and Simcoe	Added at the end of the boil
2 oz. Citra	Added as a dry hop
2 oz. Mosaic	Added as a dry hop
1 oz. Simcoe	Added as a dry hop

BREWER'S NOTES

For water profiles, going heavier on the chlorides than normal, at a rate of about 100:200 sulfate to chloride ratio, is recommended to draw out the maltiness and soften the hop bitterness, is recommended.