



BR Martha's Hopyard East Coast SIPA – A juicy, hoppy east coast session IPA!

With the popularity of east coast IPAs, we thought it would be nice to have a juicy session IPA done in the east coast style! Martha's Hopyard has all the characteristics of a full east coast IPA, with a more sessionable alcohol content. Juicy and hazy, this session IPA is super easy to drink!

BEER SPECS

Original Gravity:

1.045 —1.047@ 65% efficiency

1.048—1.050 @ 70% efficiency

1.052 —1.054@ 75% efficiency

Final Gravity: 1.011—1.014

IBU: 50-55

ABV%: 4.1% - 5.6%

SRM: 4 - 6

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

A moderate to high mash temperature is recommended to create a beer that has a bit more body. We suggest a mash temperature of 152° - 154°F.

Fermentation Schedule:

We recommend a primary fermentation of ten days to two weeks at 64 to 72F. The dry hops can be added to the primary fermenter when 75% of the fermentation is complete and allowed a contact time of 7 days. A beer like this is best bottled or kegged and enjoyed quickly!

RECIPE DETAILS

8.5 lbs. 2-Row Brewer's Malt

1 lb. Flaked Oats

0.5 lb. Golden Naked Oats

0.5 lb. Aromatic Malt

FERMENTABLES

60 Minute Boil

0.5 oz. Simcoe hops, added as a first wort hop to the boil kettle while lautering and sparging

1.0 tsp. Irish moss (*optional*), added 20 min from the end of the boil

1.0 oz. Each Mandarinina Bavaria, Citra and Mosaic hops, added at the end of the boil and allowed to steep for 30 minutes

1.0 oz. Each Mandarinina Bavaria, Citra, Mosaic and Simcoe hops, added as a dry hop

BOIL SCHEDULE

BREWER'S NOTES: This beer uses a few special techniques to make the beer very hoppy without being too bitter. The First Wort Hop addition is added to the boil kettle while draining from the mash tun during lautering and sparging, and is meant to give the beer a more "smooth" bitterness. The wort is then brought up to a boil and boiled for 60 minutes. At the end of the boil, we recommend cooling the wort down to 180F before adding the end of boil hops, then allowing them to steep for 30 minutes as this will allow the aromatics of the hops to come through without adding additional bitterness. Dry hops in east coast IPAs can be added before fermentation is complete (when 75% of primary fermentation is complete) and kegged or bottled quickly after dry hopping. Dry hopping with the load of dry hops will contribute to the delicious hop flavor and cloudiness that is characteristic of the style!

YEAST SUGGESTIONS: Wyeast #1318 London III, White Labs WLP095 Burlington Ale, Imperial Organic Yeast A38 Juice, Imperial Organic Yeast A04 Barbarian, BRY-97 Dry Yeast or Mangrove Jack M36 Liberty Bell Ale Dry Yeast.

