

Free Will's Cloudy with a Chance of Charcuterie IPA

New England style IPA with notes of grapefruit, pineapple, and key lime that permeate the palate, lingering well into the finish that highlights a tinge of sweetness from the addition of lactose. Hopped with Citra, Mosaic, and Apollo. "Blah Blah Blah Hazy Hop Heaven Blah Blah Blah" - Free Will's Head Brewer, John Stemler

Malt Extracts & Sugars

3.3 lb. Briess Bavarian Wheat Liquid Malt Extract
2 lb. Briess Bavarian Wheat Dried Malt Extract
1 lb. Dextrose (at flameout)
1 lb. Lactose (at flameout)

Steeping Grains*

2.25 lb. Flaked Oats
1.0 lb. Briess Brewer's 2-Row Malt
1.0 lb. Flaked Barley
0.19 lb. Weyermann Acidulated Malt
**These grains are together in the clear bag.*

Kettle Hops

6 oz. Citra pellets (at flameout).
4 oz. Apollo pellets (at flameout).

Targets

Original Gravity	1.067
Final Gravity	1.013
Alcohol Content	7.1%

Dry Hops

4 oz. Mosaic pellets
4 oz. Apollo pellets

Yeast & Other

White Labs WLP090 San Diego Super Yeast
10 Small Muslin Bags
2 Large Muslin Bags
5 oz. Priming Sugar (for bottling)

Procedure

A *few hours before you begin to brew*, prepare your yeast according to the package instructions. We assume that you are familiar with basic homebrewing techniques, so these procedures are abbreviated.

1. Prepare hops and grain additions. For your hops, place 1 oz. in each muslin bag. For grains, divide the grains between the two large bags.
2. Add the grain bags to your brew kettle along with up to 2.5 gallons of cold water (keep enough head space to avoid boil-overs). Heat slowly.
3. Steep the grains in hot water (about 145° – 160°F) to extract flavor and color – do not allow to boil. After about 30 minutes, remove the grain bags and then bring the water to a boil.
4. Remove the pot from the heat and add the liquid malt extract. Keep the kettle off the burner and stir until the malt extract is *completely* dissolved.
5. Bring the wort to a boil. Keep an eye on the pot to avoid a boil-over as the wort starts to boil. You may need to adjust the heat accordingly. Set your timer for 30 minutes.
6. After 15 minutes of boiling you may add ½ teaspoon of Irish moss or ½ of a Whirlfloc tablet to help keep chill haze out your beer (optional).
7. After 30 minutes of boiling, turn off the heat and add the kettle hop additions, the remaining dry malt extract, dextrose, and lactose. Stir until completely dissolved. Allow to steep in hot wort for 15 minutes before chilling.
8. Remove the hop bags. Put a lid on your pot and cool it in an ice bath (use your sink) for about 30 minutes.
9. Pour 1 gallon of cold water into your sanitized fermenter, remove the hop bags from the kettle and add the cooled wort (the stuff in your pot). Top up with additional water to 5 gallons. Aerate the wort with vigorous stirring, rocking the fermenter, etc.
10. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired. Add the yeast to the wort.
11. Store the fermenter where the temperature will be a fairly constant 65° – 68°F.
12. After 3-5 days of fermentation, add your dry hops directly to the fermenter. They do not have to be bagged.
13. After 10-14 days of fermentation, the beer should be ready to bottle. A hydrometer reading is a great way to determine when the fermentation is done – if it is at a stable gravity for 2-3 days in a row, it is ready to package.
14. When ready to bottle, siphon beer into your sanitized bottling bucket, leaving sediment behind. Boil the priming sugar in 1-2 cups of water for a few minutes, gently stir into the beer and bottle as usual.

For store use only – 6x CIT, 8x APO, 4X MOS

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