

# HOPS!!!

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Kieren Vercoe

# Recipes

# West Coast Leaning IPA

OG 1.068

FG 1.008

Alc 7.9%

## Malt

Best Malz Pilsen 66.5%

Maris Otter 19%

Best Malz Dark Munich 6.6%

Flaked Oats 2.9%

Acidulated 2.2%

TF Pale Crystal 1.4%

Simpsons Heritage Crystal 1.4%

## Mash

65°C - 60 minutes

73°C decoction mash out

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# West Coast Leaning IPA

IBU's 67  
42 L batch size  
884g total hops

## Hops

Topaz to bitter (10g)

Columbus - 6 mins 1.6 g/L

Galaxy - 6 mins 1.6 g/L

Riwaka - 6 mins 1.6 g/L

Columbus - Whirlpool 30 min 1.6 g/L

Galaxy - Whirlpool 30 min 1.0 g/L

Riwaka - Whirlpool 30 min 1.6 g/L

Riwaka - Hopback 4.8 g/L

Galaxy - Hopback 2.4 g/L

## Dry hop - 8 days

Riwaka - 2.4 g/L

Galaxy - 2.4 g/L

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# West Coast Leaning IPA

**A - WLP001**

**B - WYeast 1318**

## **Fermentation**

18°C 3 days

20°C 3 days

22°C 3 days

## **Water**

Ca - 56

Sulfate - 102

Chloride - 93

Bicarbonate - 52

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# East Coast Leaning IPA

OG 1.062

FG 1.011

Alc 6.5%

## Malt

Best Malz Pilsen 78.7%

Best Malz Dark Munich 7%

Flaked Oats 9.8%

Simpsons Heritage Crystal 3%

Acidulated 1.5%

## Mash

65°C - 60 minutes

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# East Coast Leaning IPA

IBU's 80  
44 L batch size  
833g total hops

## Hops

Simcoe to bitter (72g)

Amarillo - 1 mins 1.6 g/L

Citra - 1 mins 1.6 g/L

Simcoe - 1 mins 1.6 g/L

Amarillo - Whirlpool 15 min 2 g/L

Citra - Whirlpool 15 min 2 g/L

Simcoe - Whirlpool 15 min 1.1 g/L

## Dry hop - 5 days

Amarillo - 2.7 g/L

Citra - 2.7 g/L

Simcoe - 1.8 g/L

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# East Coast Leaning IPA

**Yeast - WYeast 1318 London III**

## **Fermentation**

18°C 3 days

20°C 3 days

22°C 3 days

## **Water**

### **A**

Ca - 70

Sulphate: Chloride - 3:1

### **B**

Ca - 74

Sulphate:Chloride - 1:3

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# Little Thor IPA

OG 1.080

FG 1.016

Alc 8.5%

## Malt

Maris Otter 58%

Best Malz Pilsen 20%

Best Malz Dark Munich 10%

Carapils 3%

Simpsons Heritage Crystal 2%

Acidulated 1%

Dextrose 6% - added after the boil

## Mash

66°C - 60 minutes

73°C decoction mash out

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# Little Thor IPA

IBU's 365???  
26 L batch size  
2120g total hops

## Hops

Simcoe to bitter?? (30g)

Simcoe - 30 mins 3.8 g/L

Exp HOP #4 - 30 mins 3.4 g/L

Simcoe - 10 mins 3.8 g/L

Mosaic - 10 min 2 g/L

Exp Hop #6 - 10 min 1.5 g/L

Simcoe - 1 min 3.8 g/L

Exp Hop #6 - 1 min 3.4 g/L

Simcoe - Whirlpool 15 min 3.8 g/L

Mosaic - Whirlpool 15 min 3.8 g/L

Galaxy - Whirlpool 15 min 3.8 g/L

Kohatu - Hopback 7.6 g/L

Ella - Hopback - 7.6 g/L

Dr Rudi - Hopback 3.8 g/L

Wakatu Hopback 3.8 g/L

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# Little Thor IPA

IBU's 365???

26 L batch size

2120g total hops

## Dry Hops

1st dry hop in the fermenter~ 1.020 - 5 days

Centennial - 3.8 g/L

Simcoe - 3.8 g/L

Columbus - 2.4 g/L

Mosaic - 2 g/L

2nd dry hop in holding keg ~ 3 days

Amarillo - 9g/L

Centennial 4.5 g/L

3rd dry hop in serving keg

Amarillo - 3 g/L

Centennial - 2.7 g/L

Citra - 2g/L

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# Little Thor IPA

**Yeast - WYeast 1272**

**Fermentation**

18°C 5 days

20°C 3 days

22°C 5 days

**Water**

Ca - 74

Sulfate - 72

Chloride - 149

Bicarbonate - 52

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