

Cold IPA

10BBL BATCH

TWO 5BBL FERMENTATIONS

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

The grain bill and fermentation temperature of a lager combined with the hoppiness of an IPA. The result, a super crispy drink with loads of hop aromatics! We collaborated with a local homebrew shop in Asheville, NC called Clawhammer Supply to develop these 2 secret blends.



TASTING NOTES:

Berry | Tangelo | Pine

PAIRINGS:

Heirloom Caprese | California Board

TASTING NOTES:

Honeydew | Grapefruit Rind | Pine

PAIRINGS:

Ricotta Gnocchi | Bianca Funghi

STATS	
ABV(%):	6.3
IBU(ppm):	39.5
SRM:	4.4
OG/Plato:	1.052/12.8P
FG/Plato:	1.005/1.3P
Gluten (ppm):	< 20

STATS	
ABV(%):	6.2
IBU(ppm):	38
SRM:	4.0
OG/Plato:	1.052/12.8P
FG/Plato:	1.005/1.3P
Gluten (ppm):	< 20

ABV (alcohol by volume)
IBU (international bitterness units)

OG (original gravity)
FG (final gravity)

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YEAST:

Secret Blend #1 or Secret Blend #2



HOPS:

BOIL
Centennial (0.8kg/60 min)

WHIRLPOOL
Citra (1.5kg/20min) Simcoe (1.5kg/20min)

DRY HOP
Citra (2kg) Simcoe(3kg)



MALT:

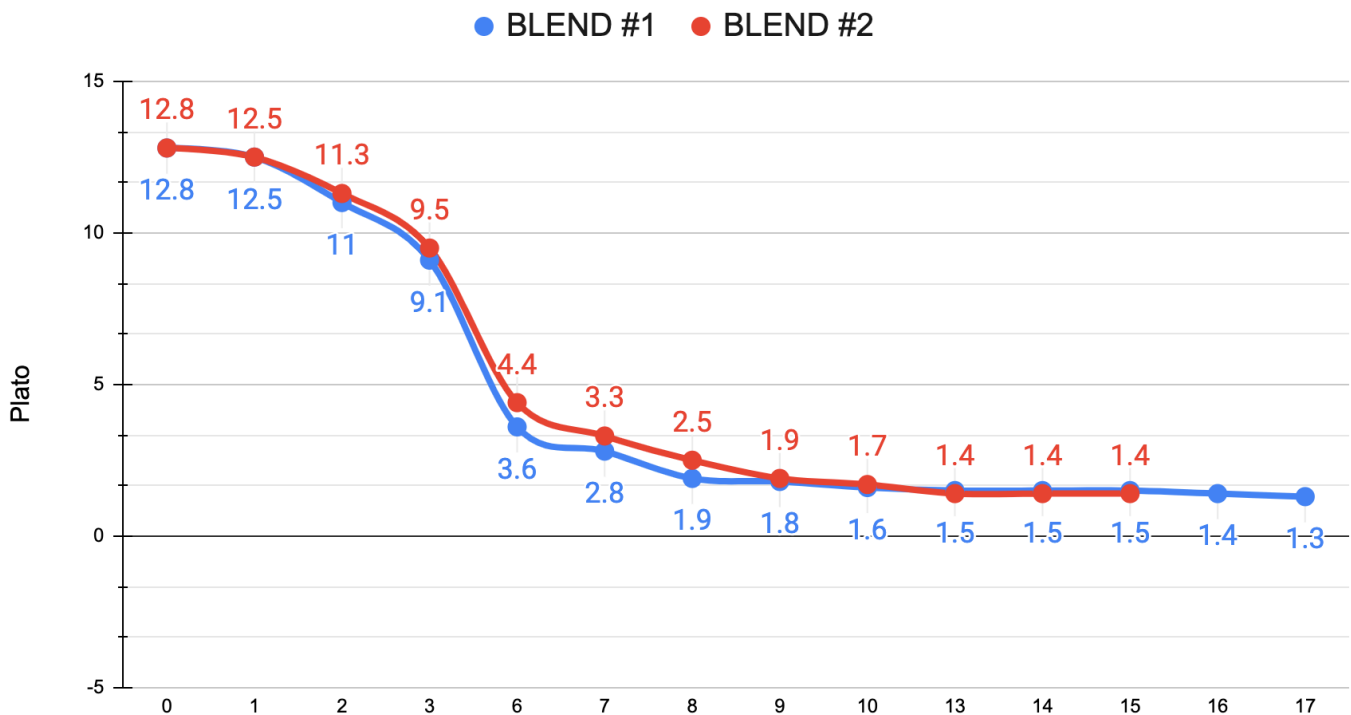
Pilsen Malt (274kg/73.8%)
Flaked Rice (68.3kg/18.4%)
Carafoam (29.2kg/7.9%)



OTHER:

Servomyces (12g)
Clarity Ferm (200mL)

Gravity (Plato)



	BLEND #1	BLEND #2
App. Attenuation (%):	90.4	90.3
Starting pH:	5.0	5.0
Final pH:	4.5	4.5
Ferm Temp (°C)	14	14
Ferm Temp (°F)	57	57

	BLEND #1	BLEND #2
Diacetyl As-is (ppb):	< 15	< 15
Diacetyl Total (ppb):	< 15	< 15