



Cirrus IPA

Hazy New England Style IPA.

A big charge of dry hopping gives this beer all of the hop character of a bigger beer, but the grain bill is designed to keep the ABV low. At an estimated ABV of 4.5%, this is a beer that you can have a few of and still walk away! A heavy dose of a few different specialty grains helps to maintain as much body and mouthfeel as possible. Sabro hops, known for their tropical flavors, blend with Citra and Mosaic to create a fruit bouquet to rival any beer in this style.

While Cirrus IPA is great brewed with a traditional hazy IPA style yeast, Kveik yeast can be used for even more fruity, juicy goodness. Fermenting at around 90°F, adds the final touch that makes this beer something to truly enjoy.

This is a beer that is best brewed in an all grain method.

“For when you want the haze in your beer, not in your head!”

CIRRUS IPA

GRAIN:	3.5 lb.	Pilsner Malt	1.5 oz.	Citra	Dry Hop High Krausen
	1.25 lb.	Munich Malt	1.0 oz.	Sabro	Dry Hop 6 days
	1.5 lb.	Cara Foam	0.5 oz.	Mosaic	Dry Hop 6 days
	1.25 lb.	Flaked Oats	0.5 oz.	Citra	Dry Hop 6 days
	1.25 lb.	Flaked Wheat	1.0 oz.	Sabro	Dry Hop 3 days
	0.5 lb.	Golden Naked Oats	0.5 oz.	Citra	Dry Hop 3 days
	0.25 lb.	Rye Malt	0.5 oz.	Mosaic	Dry Hop 3 days
	0.25 lb.	Acidulated Malt			
	1.0 lb.	Rice Hulls			
			YEAST:		Imperial – A38 Juice/A44 Kveiking*
HOPS:	0.5 oz.	Citra	5 min	White Labs – WLP066 London Fog	
	1.0 oz.	Sabro	Hop Stand below 170°	Wyeast – London III 1318	
	1.0 oz.	Citra	Hop Stand below 170°	(or) Dry Yeast – Lallemand New England	
	1.0 oz.	Mosaic	Hop Stand below 170°		

Mash at 158 degrees for 60 minutes. Estimated OG 1.046, FG 1.012.
Estimated IBU 17.4, Estimated SRM 4.7, Estimated ABV 4.5%

*For best results if using A44 Kveiking, ferment at 90°-95°F

Jon's Homebrew
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