



## Foggy Bottom IPA

Hazy IPA

Foggy Bottom IPA is a beer that pushes tropical flavors and aromas to the max! One sip and you will think you are on a tropical island with your feet up under a palm tree. Make your vacation plans now, because Foggy Bottom IPA will get you at least half way there!

This beer would fit best in BJCP category 21C Hazy IPA. It is rare that I would start a beer's description with a comment on the yeast, but Omega's Helio Gazer® ale yeast is what really sets Foggy Bottom apart from other Hazy IPAs. This Thiol enhancing yeast releases pre-cursors from all of the ingredients producing a tropical bouquet like nothing else. Think all kinds of pineapple, mango, and guava goodness. The malt base begins with Mecca Grade Pelton Pilsner. Added to this are a bunch of flaked grains contributing a nice soft mouthfeel with plenty of proteins that bio-transformation products can bond with during fermentation leaving a stable haze. Hops are used in the mash as well to produce even more Thiol pre-cursors for the yeast to access. The hop bill uses pretty traditional Hazy IPA hops and lots of them! However, there is lots of room here for experimentation if you want to explore more of the options that this yeast allows.

Because of the quantity of flaked grains, this recipe is probably best brewed using an All Grain method.

# FOGGY BOTTOM IPA

**GRAIN:**

10 lb.	Mecca Grade Pelton Pilsner Malt
1.5 lb.	Flaked Oats
0.5 lb.	Flaked Barley
0.5 lb.	Flaked Wheat
0.5 lb.	Torrefied Wheat
0.5 lb.	Carafoam
1.0 lb.	Rice Hulls (Optional)

**HOPS:**

1.0 oz.	Citra Whole Leaf	Mash Hop
1.0 oz.	Mosaic Whole Leaf	Mash Hop
2.0 oz.	Idaho 7	Steep/Whirlpool Below 180° 20 Min
1.0 oz.	Azacca	Steep/Whirlpool Below 180° 20 Min
0.5 oz.	Cryo Citra	Steep/Whirlpool Below 180° 20 Min
1.0 oz.	Citra	Dry Hop High Krausen
2.0 oz.	Azacca	Dry Hop 2 days
2.0 oz.	Galaxy	Dry Hop 2 days
1.5 oz.	Cryo Citra	Dry Hop 2 days

**YEAST:** Omega – OYL-405 Helio Gazer® Ale

Mash at 156 degrees for 60 minutes. Estimated OG 1.064, FG 1.019.  
Estimated IBU 32.5, Estimated SRM 4.0, Estimated ABV 6.0%

**Jon's Homebrew**  
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