



## GET OFF MY CLOUD NEIPA

New England Style IPA

Get Off My Cloud NEIPA is our most popular hazy, New England Style IPA. If you looked up the definition of “Hop Bomb” in the dictionary, there should be a photo of this beer. It is packed with amazing tropical aromas from 3 stages of dry hopping that will leave you standing in line at the fridge for another glass!

It would be classified in the BJCP category 21B Specialty IPA: New England IPA. The grain bill starts with Pilsner malt blended with a little bit of Maris Otter for some malt complexity. A small amount of Acidulated malt helps the hops to shine. Flaked Oats and Wheat round out the grain bill to encourage a nice soft mouthfeel, leave some proteins for the hops to bind with, and create a wonderful long lasting hazy appearance. This beer is really about the hops. Lots of Hops! Where possible Cryo hops are used to reduce the amount of hop matter and still achieve the necessary results. Citra, Mosaic and Ekuanot blend to create the fruity tropical hop presence. And a dry hop addition when the Imperial Juice yeast is most active gives this beer it’s signature appearance and flavor.

The amount of dry hopping makes this a slightly more difficult beer to brew. It can be brewed with either All Grain, or Extract with specialty grains methods.

# GET OFF MY CLOUD NEIPA

- EXTRACT:** 7.0 lb. Pilsen Light Dry Malt Extract
- SPECIALTY GRAINS:** 0.5 lb. Maris Otter  
0.75 lb. Flaked Oats  
0.75 lb. Flaked Wheat
- HOPS:**
- |         |             |                      |
|---------|-------------|----------------------|
| 0.5 oz. | Cryo Citra  | 15 min               |
| 1.0 oz. | Eukanot     | 0 min                |
| 0.5 oz. | Cryo Citra  | Hop Stand below180°  |
| 0.5 oz. | Cryo Mosaic | Hop Stand below180°  |
| 1.0 oz. | Cryo Citra  | Dry Hop High Krausen |
| 0.5 oz. | Cryo Mosaic | Dry Hop 4 days       |
| 0.5 oz. | Cryo Citra  | Dry Hop 4 days       |
| 1.0 oz. | Eukanot     | Dry Hop 4 days       |
| 0.5 oz. | Cryo Citra  | Dry Hop 2 days       |
| 0.5 oz. | Cryo Mosaic | Dry Hop 2 days       |
| 1.0 oz. | Eukanot     | Dry Hop 2 days       |
- YEAST:** Imperial – A38 Juice  
White Labs – WLP066 London Fog  
Omega - OYL-011 British Ale V  
(or) Dry Yeast – Lallemend New England
- OTHER:** 4 oz. Corn Sugar (to carbonate at bottling time)
- INSTRUCTIONS:**
1. Bring 2 ½ - 3 gallons of water to 160 - 180 degrees. Take pot off burner.
  2. Steep (soak) specialty grains in bag for 30 - 40 min.
  3. Rinse grains with 2 cups of 160 - 170 degree water and discard spent grains. (keep bag)
  4. Pour malt extract into mixture. Stir until dissolved.
  5. Return pot to heat and bring to boil. (DO NOT BOIL OVER)
  6. Boil for 60 minutes, while adding the hops at the recipe intervals.
  7. Sanitize all equipment that the wort will come into contact with after the boil.
  8. Put 1 gallon cold water into 6 – 6 1/2 gallon fermentation vessel.
  9. Add contents of boil pot, fill to 5 gallon mark with cold water.
  10. When wort has cooled to 65 - 70 degrees pitch yeast and place lid on tight.
  11. Install and fill airlock to the proper level with sanitizer or water. Store in area that will remain 65 - 70 degrees for about 2 ½ weeks.
  12. Add dry hops according to dry hop schedule before bottling.

13. After Dry Hop is finished transfer to a bottling bucket, add corn sugar dissolved in 1 cup water.
14. Fill leaving 1" to 1 1/4" space in neck of bottle and seal with caps.
15. Age beer for two - three weeks at 65 - 70 degrees, chill and enjoy.

- ALL GRAIN:**
- |          |                 |
|----------|-----------------|
| 10 lb.   | Pilsner Malt    |
| 2.0 lb.  | Maris Otter     |
| 0.25 lb. | Acidulated Malt |
| 0.75 lb. | Flaked Oats     |
| 0.75 lb. | Flaked Wheat    |
- HOPS:**
- |         |             |                      |
|---------|-------------|----------------------|
| 0.5 oz. | Cryo Citra  | 15 min               |
| 1.0 oz. | Eukanot     | 0 min                |
| 0.5 oz. | Cryo Citra  | Hop Stand below180°  |
| 0.5 oz. | Cryo Mosaic | Hop Stand below180°  |
| 1.0 oz. | Cryo Citra  | Dry Hop High Krausen |
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| 0.5 oz. | Cryo Citra  | Dry Hop 4 days       |
| 1.0 oz. | Eukanot     | Dry Hop 4 days       |
| 0.5 oz. | Cryo Citra  | Dry Hop 2 days       |
| 0.5 oz. | Cryo Mosaic | Dry Hop 2 days       |
| 1.0 oz. | Eukanot     | Dry Hop 2 days       |
- YEAST:** Imperial – A38 Juice  
White Labs – WLP066 London Fog  
Omega - OYL-011 British Ale V  
(or) Dry Yeast – Lallemend New England

Mash at 152 degrees for 60 minutes. Estimated OG 1.065, FG 1.016.  
Estimated IBU 27.6, Estimated SRM 4.6, Estimated ABV 6.5%

**Jon's Homebrew  
and Wine Supply**

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