

Mosaic Hop Burst

This IPA uses a different method of achieving most of its bitterness by using a large amount of hop additions during the last 15 minutes of the boil. The result is an IPA with big tropical/citrus flavor and aroma from the Mosaic Hops without being overly bitter.

OG: 1.060 FG 1.015 ABV 6%

Extract Recipe:

7	lbs	Light Malt Extract	
1	lb	Corn Sugar (Dextrose)	
1	lb	Crystal 40 L Malt	
3/4	lb	Victory Malt	
1/4	lb	Melanoidin Malt	
1/2	oz	Mosaic Hops	60 min 9 HBUs
1	oz	Mosaic Hops	15 min
1	oz	Mosaic Hops	10 min
1	oz	Mosaic Hops	5 min
1 1/2	oz	Mosaic Hops	1 min
1	oz	Mosaic Hops	Dry Hop

Wyeast 1056 American Ale Yeast

For Bottling:

1 1/4 cup Dry Malt Extract Or 3/4 cup Corn sugar

- Add cracked grain in a steeping bag to 2 gals of cold water and bring to a boil.
- When boiling starts, remove the grain and shut off the heat.
- Add malt extract and sugar, then stir until fully dissolved.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (1/2 oz Mosaic)
- Continue boiling for 45 mins then add 1 oz of Mosaic hops.
- Continue to boil for 5 mins then add 1 oz of Mosaic hops.
- Continue to boil for 5 mins then add 1 oz of Mosaic hops.
- Continue to boil for 4 mins then add 1 1/2 oz of Mosaic hops.
- Continue to boil for 1 mins.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast when the temp reaches 70°. Aerate the wort(shaking works well).
- Ferment at 65° to 70° for 1 week.
- Rack to a secondary fermenter.
- Add 1 oz Mosaic hops for dry hopping or if kegging, dry hop in the keg.
- Let it age 1 week, strain out the hops then bottle or keg.

All Grain Recipe:

10	lbs	2 Row Malt
1	lb	Crystal 40 L Malt
3/4	lb	Victory Malt
1/4	lb	Melanoidin Malt

Add 1 lb of corn sugar to the boil.

Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.