

LOVE2BREW

CENTARILLO DOUBLE DRY HOPPED NEW ENGLAND IPA (ALL-GRAIN)



How much of a good thing is too much? When it comes to the juicy New England IPA's that have become so popular and specifically the CRYO hops being used in them we don't think that's a thing. Our newest take on the style is the NEIPA triple threat. In appearance, flavor, and aroma it's the straight juice. The flavor and aroma of this beer is dominated by the match made in heaven of Amarillo and Centennial hops and with 3x the CRYO hops of any of our other recipes the citrus juiciness is really on display. Have I used the word juicy enough? Start telling your friends the line starts to the left on release day!

KIT STATISTICS

- 2 Weeks Primary Fermentation
- 2 Weeks Bottle Conditioning
- Original Gravity: 1.075
- 7.5% ABV (Estimated)
- IBUs: 47.4
- SRM: 5.1 (Hazy Pale Gold)
- 60 Minute Boil

HOME BREW KIT CONTENTS

Malts & Specialty Grains

- 11 lbs. 2-Row Brewers Malt
- 1.25 lbs. Flaked Wheat
- 14 oz. Oat Malt
- 14 oz. Vienna Malt
- 4 oz. Honey Malt
- 2 oz. Acidulated Malt

Hops

- 2 oz. Amarillo (Aroma)
- 2 oz. Centennial (Aroma)
- 3 oz. Amarillo Cryo (Aroma / Dry Hop)
- 3 oz. Centennial Cryo (Aroma / Dry Hop)

Yeast Choices

- Safale US-05
- Nottingham Ale Yeast
- White Labs London Fog Ale Yeast (WLP066)
- Wyeast 1318 Lonfon Ale III Yeast

Other

- 5 oz. Priming Sugar

Note: Due to the high Original Gravity of this brew we recommend making a yeast starter or purchasing an additional vial of yeast.

MASH INGREDIENTS:

- 11 lb. 2-Row Brewers Malt
- 1.25 lb. White Wheat Malt
- 14 oz. Oat Malt
- 14 oz. Vienna Malt
- 4 oz Honey malt
- 2 oz. Acidulated Malt

MASH SCHEDULE:

Saccharification Rest: 151°F for 60 minutes
Mashout: 168°F for 10 minutes

BOIL ADDITIONS

- 1 oz. Centennial (15 Minutes)
- 1 oz. Amarillo (15 Minutes)
- 1 oz. Centennial (5 Minutes)
- 1 oz. Amarillo (5 Minutes)
- 1 oz. Centennial Cryo(0 Minutes)
- 1 oz. Amarillo Cryo(0 Minutes)

*We recommend cooling your wort to ~170°F and then adding 1 oz. of Amarillo Cryo and Centennial Cryo to your wort. Let the hops steep for 15 minutes before resuming cooling. If not possible just add at 0 minutes and cool.

DRY HOPPING NOTES:

This brew uses a two-stage dry hopping process:

- After 3 days of primary fermentation you will open your fermentation vessel and add 1 oz. Centennial Cryo and 1 oz. Amarillo Cryo.
- 5 Days before the end of primary fermentation open your fermentation vessel and add 1 oz. Centennial Cryo and 1 oz. Amarillo Cryo.

If you have any questions while brewing your beer call us at 1.888.654.5511 or email support@love2brew.com. We're open 7 days a week to help you brew the best beer possible!