

LOVE2BREW

CENTARILLO DOUBLE DRY HOPPED NEW ENGLAND IPA (PARTIAL MASH)



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: 47.5
- SRM: 5.1 (Hazy Pale Gold)
- 60 Minute Boil

HOME BREW KIT CONTENTS

Malts & Specialty Grains

- 6 lb. Pilsner Malt Extract
- 2 lb. 2-Row Brewers
- 12 oz. Vienna Malt
- 12 oz. Flaked Wheat
- 8 oz. Oat malt
- 4 oz. Honey Malt
- 2 oz. Acidulated Malt

Yeast Choices

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

Hops

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

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.

EQUIPMENT:

- 2x Brew Kettles (3.5+ gallon capacity)
- Thermometer & Hydrometer
- 2x Fermentation Vessels
- Stirring Spoon
- Airlock
- Blow off tubing
- Bottles
- Racking Equipment
- Sanitizer
- Large Nylon Straining Bag
- Wire/Mesh Strainer

GETTING STARTED:

- If you haven't already done so read the "Basic of Brewing" guide included in your equipment kit.
- Read over the entire contents of this recipe before you brew. This will help avoid any errors. You are adding the malt extract in two separate additions for this batch.
- Upon receiving your kit refrigerate your yeast. One day before your brew day remove your yeast from your refrigerator and allow it reach room temperature. (~70°F)
- Clean and Sanitize all equipment thoroughly; poor sanitization could ruin an otherwise perfect batch.
- Crush grains: Many of our grains come pre-crushed; however it never hurts to examine your specialty grains first. If un-crushed simply using a rolling pin to crush grains.
- You'll need approximately 4 hours to complete this brew. Schedule accordingly.
- Note:** 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 and 1 oz. Amarillo.
 - With 5 days remaining in primary fermentation open your fermentation vessel and add 1 oz. Centennial CRYO and 1 oz. Amarillo CRYO to dry hop.

BREW YOUR BEER

1. Heat 1 gallon (4 qt.) of water to 157°F
2. Turn the burner off and line your brew kettle with the mesh/nylon bag.
3. Slowly add your all crushed grains to the bag lined kettle. Your grain/water mixture is now referred to as the "mash".
4. Slowly stir your mash until have an even mix of grain and water. Your objective is to achieve an even temperature of **151°F**.
5. Cover your brew kettle and maintain the mash temperature for 60 minutes.
* An easy way to maintain temp. is to set your oven to warm and stick your kettle in the oven. If this is not an option you may wrap your kettle in old blankets or towels to help insulate.
6. Once Kettle is resting collect 2.5 Gal. (10 qts.) water and heat to 168°F. This will be used to **sparge**. Maintain temperature.
7. After 60 minute Sach rest is complete return lift the bag out of kettle and place in strainer over kettle; let the wort drain.
8. Slowly pour sparge water evenly over the grain bag. This is the sparging process. Pour until sparge water is complete. Once dripping has stopped remove spent grains and discard/compost/save/etc.
9. 60 Minutes: Add 6 lb. Pilsner Malt Extract. Stir
10. 15 Minutes: Add 1 oz. of Amarillo and 1 oz. of Centennial for aroma.
11. 5 Minutes: Add 1 oz. of Amarillo and 1 oz. of Centennial for aroma.
12. 0 Minutes: See two options below.
 - a. Cool wort to ~170°F. Add 1 oz. of Amarillo CRYO, 1 oz. Centennial CRYO, and let sit for 30 minutes before resuming cooling.
 - b. Add 1 oz. of Amarillo CRYO, 1 oz. Centennial CRYO, for aroma at end of boil and steep as you cool your wort.
13. After your wort is done boiling it is very important you cool it as quickly as possible. Create an ice bath (ice and water) in your sink and set the brew kettle in it. You need to cool your wort down to 90°F or lower.

COOLING / TRANSFERRING

1. By now all of your equipment should be already sanitized; if not sanitize your screw cap, fermenting vessel, airlock, siphon, and tubing.
2. Fill your primary fermentor with 1 gallon of cold water.
3. Pour your cooled wort into the primary fermentor. Avoid dumping the sludge on the bottom into your fermentor.
4. Add cold water as needed to bring wort up to 5 gallons of liquid ensuring that it is below 70°F.
5. Seal the fermentor and aerate the wort by rocking the fermenting vessel back and forth a bit.
6. Measure Specific Gravity of the wort with your hydrometer and record.
7. Add yeast to fermenting vessel. It is important that the wort temperature not be above 70°F when adding the yeast.
8. Seal the fermentor. Add an airlock or blow-off tube.

FERMENTING

1. Move fermenting vessel to a room temperature dark spot (approximately 68°F).
2. You will observe active fermentation within about 48 hours. You want to maintain the temperature of approximately 68°F.
3. After 3 days of primary fermentation open your fermentor and add 1 oz. of Amarillo CRYO and 1 oz. of Centennial CRYO to dry hop.
4. With 5 days remaining in primary open your fermentor and add 1 oz. of Amarillo CRYO and 1 oz. of Centennial CRYO to dry hop.

BOTTLING / CARBONATING

1. Sanitize your bottles, bottle caps, bottling bucket, siphon tubing, siphon, and bottling wand.
2. Add priming sugar to 16 oz. of water and bring the mixture to a boil using your stove. Let cool and add to your bottling bucket.
3. Gently siphon beer into bottling bucket; avoid splashing.
4. Fill and cap bottles.
5. Condition bottles for 2 weeks at room temperature.
6. After 2 weeks you may store the bottles in a cool/cold location if carbonated.

ENJOY!

1. Pour your homebrew into a clean glass. For aesthetic reasons many people avoid pouring the yeast in but it won't hurt you!
2. Smell the beer, a few short sniffs. Taste. Allow beer to cover the tongue, swallow. Smile. Life is good.

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!

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