

HOP SLAM IPA (USA - SEQUOIA)

This year's Hop Slam takes us to the West Coast of the USA and an IPA that towers above the rest. Pale amber in the glass with a white head, a forest of aromas and flavours slowly emerge. There's the lofty notes of mango, citrus and pine for the nose, and soaring tropical and citrus elements on the tongue. They're balanced by a firm, steadfast bitterness thanks to the big Sequoia hops, and followed by finish that's as fresh as Californian mountain air. Defying its namesake, this hop-driven IPA is best enjoyed when still a young sapling of an ale.



Beer Style	Ale, IPA
Flavour Profile	Hoppy, Resinous, Citrus, Fruity, Bitter-Finish
Alcohol Content	5.1
Colour (EBC)	18
Bitterness (IBU)	61
Volume	23L
Difficulty	Advanced

INGREDIENTS

- 1 x 1.7kg Thomas Coopers Brew A IPA
- 1 x 500g Coopers Light Dry Malt
- 1 x 1kg Coopers Brew Enhancer 3
- 1 x 250g Carapils Malt
- 3 x 25g Sequoia Hops
- 1 x 15g Coopers American Ale Yeast
- 1 x 250g Coopers Carbonation Drops

1. MIX

- Place the Carapils Malt in a plastic zip-lock sandwich bag and crack using a rolling pin.
- In a good size pot (around 5 litres) bring 2 litres of water to approximately 60-70°C.
- Add the cracked Carapils Malt (we recommend wrapping in a mesh cleaning cloth, pulled straight from the wrapper) and let steep for about 30 minutes maintaining temps at 60-70°C.
- Remove the Carapils Malt by gathering up the corners of the mesh cloth and lift, allowing the liquid to drain from the malt back into the pot.
- Bring the liquid to the boil for 5 minutes.
- Remove the pot from the heat and allow to cool to approx. 80°C and add 25g of Sequoia Hops.
- Place the lid back on to the pot and allow to stand for 20 minutes.
- Set the pot in a cold/ice water bath to cool (approx. 15 minutes) then strain into a fermenting vessel (FV)
- Add the Thomas Coopers Brew A IPA, the Coopers Brew Enhancer 3, and the Light Dry Malt to the cooled liquid in the fermenting vessel (FV) then stir to dissolve. Don't be concerned if lumps of Light Dry Malt persist as they will dissolve over the course of several hours.
- Top up with cold tap water to 19 litres and stir thoroughly.
- Check the temperature and top up to 23 litres with warm or cool water (refrigerated if necessary) to start the brew at 18°C.
- Sprinkle the Coopers American Ale Yeast, then fit the lid.

2. BREW

- Place the FV in a location out of direct sunlight and ferment at 18C to 22C.
- Fermentation should take around 7 to 12 days.
- On day 5, add the remaining 50g of Sequoia Hops (we recommend wrapping them in a mesh cleaning cloth, pulled straight from the wrapper).
- On day 7 check the specific gravity (SG).
- Check the SG again the following day and so on.

3. BOTTLE

- The brew is ready once the SG has stabilised over 2 days, expect about 1010 to 1015.
- Gently fill clean PET bottles to about 3cm from the top.
- Add 2 carbonation drops per bottle and secure the caps.
- Store the bottles upright in a location out of direct sunlight at or above 18C.

4. ENJOY

- After at least two weeks, check for sufficient carbonation by squeezing the PET bottles.
- A hop driven beer such as this is often at its best when young
- When ready to drink, chill the bottles upright.
- The chilled beer may be poured into clean glassware, leaving the sediment behind.
- Expect the alcohol content to be approximately 5.1% ABV.