



# HopNog™ 2011

2011 marks the end of NASA's historic 30-year Space Shuttle program. Five orbiters conducted thousands of experiments onboard 135 missions into space. HopNog™ 2011 celebrates innovation through experimentation. This year's IPA offers, for the first time, experimental hop HBC 342. HopNog™ 2011 offers 3 oz. of whole leaf HBC 342 for brewers to come up with their own flavoring and aroma additions - creating an IPA experiment like none ever conducted before.

IBUs: 46 +	SG: 1.058 - 1.062	FG: 1.012 - 1.016
ABV: 5.5% - 6%	Difficulty: Intermediate	Color: Pale Amber

Contents		Ingredients
• Ingredients	• Priming Sugar	FERMENTABLES
• Grain Bag(s)	• Bottle Caps	6.6 lb. Light LME
		1 lb. Light DME
		SPECIALTY GRAINS
		4 oz. Carapils®
		8 oz. Caramel 40L
		8 oz. Caramel 10L
		HOPS
		3/4 oz. Bittering
		3 oz. HBC 342
		YEAST
		1 Sachet

  

Glossary	
<u>OG</u>	<u>DME</u>
Original Gravity	Dried Malt Extract
<u>SG</u>	<u>LME</u>
Specific Gravity	Liquid Malt Extract
<u>FG</u>	<u>IBU</u>
Final Gravity	International Bittering Units ( <i>Tinseth</i> )
<u>CO2</u>	<u>ABV</u>
Carbon Dioxide	Alcohol by Volume

## Recommended Procedures

NOTE: This recipe incorporates late malt additions to ensure the proper color for this beer style.

**BREW DAY** (DATE \_\_\_ / \_\_\_ / \_\_\_)

### 1. READ

Read all of the recommended procedures before you begin.

### 2. SANITIZE

Thoroughly clean and sanitize ALL brewing equipment and utensils that will come in contact with any ingredients, wort or beer.

### 3. STEEP GRAINS

Pour 2.5 gallons of clean water into your brew pot and begin to heat<sup>1</sup>. Pour crushed grains into grain bag and tie a loose knot at the top of the bag<sup>2</sup>. When the water is within an appropriate steeping temperature (150° - 165°F) place the grain bag into the brew pot<sup>3</sup>. Steep grains for approximately 20 minutes. Remove grain bag and without squeezing, allow liquid to drain back into brew pot. Your water is now wort.

### 4. START BOIL

Bring your wort to a gentle, rolling boil. Add 6.6 lb. LME to the boiling wort<sup>4</sup>. Continuously stir the extract into the wort as it returns to a gentle, rolling boil<sup>5</sup>.

### 5. ADD HOPS<sup>6</sup>

Slowly sprinkle the bittering hops into the boiling wort. Be careful not to let the wort boil over the pot. Using the provided BREW DAY SCHEDULE (right), note the time the bittering hops were added. Continue the gentle, rolling boil.

### 6. FOLLOW SCHEDULE

The BREW DAY SCHEDULE (right) will guide you through the remaining addition of ingredients until the boil is complete. Fill in the estimated times to help keep your brew on schedule. The supplied Brew Day Schedule is a recommendation. If you feel comfortable we encourage you to experiment with your hops. Changing your hop additions throughout the boil will give you a distinctive brew. HopNog 2011 is all about experimentation so have fun with it! Be sure to share your unique HopNog experience on the Brewer's Best® Facebook page.

## Recommended Brew Day Equipment

- 4 Gal. Brew Pot (or larger)
- 6.5 Gal. Fermenter
- Airlock
- Long Spoon or Paddle
- Hydrometer
- Thermometer
- No-Rinse Sanitizer
- Cleanser

## Brew Tips

<sup>1</sup>The volume of wort boiled affects hop utilization. Boiling more than 2.5 gallons will increase the IBUs and they will decrease if wort volume is less than 2.5 gallons. IBUs for this recipe are calculated for a 2.5 gallon boil.

<sup>2</sup>The grains should not be compacted inside the bag. Grains should steep loosely allowing the hot water to soak into all of the grain evenly.

<sup>3</sup>Pay careful attention not to let your steeping water exceed 170°F which leeches tannins into the wort.

<sup>4</sup>Run canisters of LME under hot water to allow the extract to pour easier.

<sup>5</sup>Pay careful attention that the extract does not accumulate and caramelize on the bottom of your brew pot.

<sup>6</sup>When consumed, hops can cause malignant hyperthermia in dogs, sometimes with fatal results.

## BREW DAY SCHEDULE

1. Add bittering hops \_\_\_\_\_ : \_\_\_\_\_ (time)
2. Boil 40 minutes\*
3. Add flavoring hops \_\_\_\_\_ : \_\_\_\_\_ (time)
4. Boil 10 minutes
5. Add DME and flavoring hops \_\_\_\_\_ : \_\_\_\_\_ (time)
6. Boil 10 minutes
7. Terminate boil and add aroma hops

**Total Boil Time: 60 Minutes**  
**Continue to Procedure Step #7**

\*See procedure step 6

## Recommended Procedures (continued)

### 7. COOL WORT & TRANSFER

Cool the wort down to approximately 70°F by placing the brew pot in a sink filled with ice water<sup>7</sup>. Pour or siphon wort into a sanitized fermenter. Avoid transferring the heavy sediment (trub) from the brew pot to the fermenter.

### 8. ADD WATER

Add enough clean water (approx. 64° - 72°F) to the fermenter to bring your wort to approximately 5 gallons. Thoroughly stir the water into the wort. Be careful not to add a volume of water that will cause the wort to fall outside of the OG range specified in the BREW STATS<sup>8</sup>. Once you are satisfied your wort is at the proper volume and within the OG range, record the OG in the ABV% CALCULATOR (right).

### 9. PITCH YEAST

Sprinkle the contents of the yeast sachet over top of the entire wort surface and stir well with sanitized spoon or paddle. Firmly secure the lid onto the fermenter. Fill your airlock halfway with water and gently twist the airlock into the grommated lid. Move fermenter to a dark, warm, temperature-stable area (approx. 64° - 72°F).

## FERMENTATION

### 10. MONITOR & RECORD

The wort will begin to ferment within 24 hours and you will notice CO<sub>2</sub> releasing (bubbling) out of the airlock. Within 4 - 6 days the bubbling will slow down until you see no more CO<sub>2</sub> being released. When fermentation is complete (no bubbles for 48 hours) take a FG reading with a sanitized hydrometer and record it in your ABV% CALCULATOR.<sup>9</sup>

## BOTTLING DAY (DATE \_\_\_ / \_\_\_ / \_\_\_)

### 11. READ

Read all of the recommended procedures before you begin.

### 12. SANITIZE

Thoroughly clean and sanitize ALL brewing equipment and utensils that will come in contact with any ingredients, wort or beer.

### 13. PREPARE PRIMING SUGAR

In a small saucepan dissolve priming sugar into 2 cups of boiling water for 5 minutes. Pour this mixture into a clean bottling bucket. Carefully siphon beer from the fermenter to a bottling bucket. Avoid transferring any sediment. Stir gently for about a minute.

### 14. BOTTLE

Using your siphon setup and bottling wand, fill the bottles<sup>10</sup> to within approximately one inch of the top of the bottle. Use a bottle capper to apply sanitized crown caps.

### 15. BOTTLE CONDITION

Move the bottles to a dark, warm, temperature-stable area (approx. 64° - 72°F). Over the next two weeks the bottles will naturally carbonate. Carbonation times vary depending on the temperature and beer style, so be patient if it takes a week or so longer.

**CHILL & ENJOY YOUR TASTY BREW AND THANK YOU FOR CHOOSING  
BREWER'S BEST® PRODUCTS.**

## Brew Tips

<sup>7</sup>To avoid bacteria growth do this as rapidly as possible. Do not add ice directly to the wort. Alternatively, you can use a brewing accessory like a Wort Chiller.

<sup>8</sup>Use a sanitized hydrometer while adding water to monitor the SG.

<sup>9</sup>Consider transferring your beer to a secondary carboy, see "Two-Stage (Secondary) Fermentation" sidebar below.

<sup>10</sup>Use standard crown bottles, preferably amber color. Make sure bottles are thoroughly clean. Use a bottle brush if necessary to remove stubborn deposits. Bottles should be sanitized prior to filling.

## Two-Stage (Secondary) Fermentation

Brewer's Best® recommends home brewers employ the practice of a two-stage fermentation. This will allow your finished beer to have more clarity and an overall better, purer flavor. All you need is a 5-gallon carboy, drilled stopper, airlock and siphon setup to transfer the beer. You will also need to monitor and record the SG with your hydrometer when the beer is in the 'primary'. When the fermentation slows (5-7 days), but before it completes, simply transfer the beer into the carboy and allow fermentation to finish in the 'secondary'. Leave the beer for about two weeks and then proceed to Bottling Day. Consult your local retailer to learn more about this technique.

(SECONDARY RACK DATE \_\_\_ / \_\_\_ / \_\_\_)

## Recommended Bottling Day Equipment

- 6.5 Gal. Bottling Bucket
- Siphon Setup
- Bottle Filling Wand
- 12 oz. Bottles (approx. 53)
- Brewer's Best® Crown Caps
- Bottle Brush
- Capper
- Sanitizer

## ABV% Calculator

(OG - FG) x 131.25 = ABV%

(\_\_\_\_\_\* - \_\_\_\_\*\*\*) x 131.25 =

\_\_\_\_\_%

\*OG from Step #8

\*\*FG from Step #10



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