

Hop Slam IPA

WARNING! Not for the faint hearted! As the name suggests, this beer is packed full of flavor and bitterness with this fabulous recipe being a Coopers Forum favorite!

The Thomas Coopers IPA starts you off with a nice floral/spicy base – and then we add another layer of dry hopping. Our Hop Slam IPA recipe uses Motueka (formerly B Saaz) as the hero hop, which throws in a beautiful blend of citrus, stone fruit and mint aromas into the final brew. The combination results in a deliciously hoppy beer packed with a combination of flavors and aromas.

Remember, it's called Hop Slam for good reason, so make sure to err on the side of more hops rather than less!

Ingredients

- 1.7 kg Thomas Coopers IPA beer kit
- 1 kg (2.2 lb) Light Dry Malt Extract
- 50 g (2 oz) Motueka hop pellets
(Or 2 oz of aromatic hop of your choice)
- Coopers commercial ale yeast
(Or yeast under the brew can or ale yeast of your choice)



**If only all DIY projects
were this easy.**

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DIY BEER *Coopers*

STEP 1: Mix

Place Coopers Light Dry Malt into a drained sanitized fermenting vessel and add 2 liters of hot water.

Immediately pick the fermenting vessel up and swirl the contents until dissolved (approx 15 secs) - this method minimizes clumping.

Add the contents of the Thomas Coopers IPA and stir to dissolve.

Top up with cool water to the 18 liter (4 $\frac{3}{4}$ gallon) mark and stir thoroughly.

Check the brew temperature and top up to the 21 liter (5 $\frac{1}{2}$ gallon) mark with warm or cold water (refrigerated if necessary) to get as close as possible to 21°C (70°F).

Sprinkle the dry yeast or stir in liquid yeast.

STEP 2: Brew

Try to ferment at 18°C (64°F) to 21°C (70°F).

Once the vigorous fermentation has completed (approximately 1 week) add the Motueka Hops (we recommend wrapping them in a muslin bag or cheese cloth), then fit the lid.

STEP 3: Bottle

After 1 week with the dry hop addition, bottle the brew in your usual way. It should finish in the range of 1.008 – 1.012. We recommend bottling the brew with a priming rate of 8g of sugar per liter (2 carbonation drops per 750ml bottle)

STEP 4: Enjoy

Allow to condition for at least 2 weeks in the bottle.

Expect the alcohol content to be around 5.0% ABV.