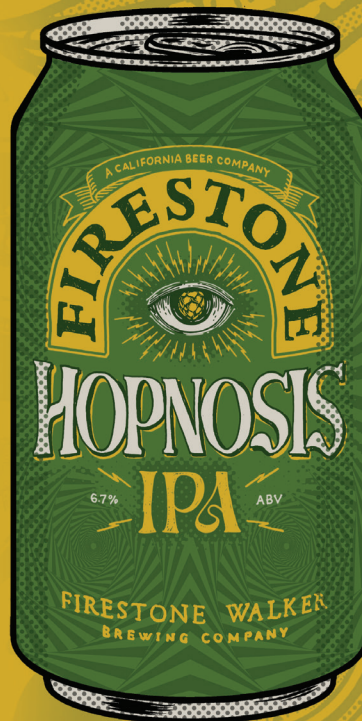




BREWED WITH CRYO HOPS FOR HI-FLAVOR LO-BITTERNESS THE FUTURE OF BEER IS HERE A NEW WAY TO IPA



FIRESTONE WALKER
BREWING COMPANY

CUT THIS OUT FOR
YOUR TAP HANDLE

HOPNOSIS COLD IPA

A Brewmaster Series Kit From Firestone Walker

SUGGESTED YEAST

White Labs: WLP830 German Lager
Wyeast: 2124 Bohemian Lager
CellarScience Dry: GERMAN
Fermentis Dry: W-34/70 Lager
Lallemand Dry: Diamond Lager

LME KIT

- 9 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 8 oz Carapils
- 8 oz White Wheat
- 4 oz Munich

DME KIT

- 7.5 lbs Light Dry Extract

SPECIALTY MALTS:

- 8 oz Carapils
- 8 oz White Wheat
- 4 oz Munich

ALL-GRAIN KIT

- 12 lbs 2-Row

SPECIALTY MALTS:

- 8 oz Carapils
- 8 oz White Wheat
- 4 oz Munich

HOPS

- 0.5 Simcoe® - Boil 60 min
- 0.5 Simcoe® - Boil 30 min
- 1 oz Callista - Whirlpool 20 min
- 1 oz Talus® - Whirlpool 20 min
- 0.5 Simcoe® - Whirlpool 20 min
- 1 oz Mosaic® Cryo Hops® - Dry hops, added on day 2 of fermentation
- 2 oz El Dorado - Dry hops, added post fermentation 3 days before packaging
- 2 oz Idaho #7 - Dry hops, added post fermentation 3 days before packaging
- 1 oz Cashmere - Dry hops, added post fermentation 3 days before packaging
- 1 oz Nelson - Dry hops, added post fermentation 3 days before packaging
- 1 oz Riwaka™ - Dry hops, added post fermentation 3 days before packaging

OTHER ADDITIONS

- Clarifier - Boil last 5 min

XKIT208



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RECIPE TIPS

For the all-grain version, we suggest a mash temperature of 149°F. For whirlpool/hopstand additions, we recommend cooling to 185°F and steeping for 20 minutes. The recommended fermentation temperature is 59°F, but check your chosen lager yeast strain's optimal fermentation temp range. After 2 days of fermentation, add first dry hop addition. 4 days after fermentation is complete, add the rest of the dry hops and allow 3 days of contact time before packaging.

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



NEED HELP?

SEARCH

FIRESTONE WALKER
HOPNOSIS COLD IPA
on [MoreBeer.com](https://morebeer.com)
to see detailed brewing
instructions & descriptions

LEARN MORE

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BREW DAY QUESTIONS?

Our friendly staff
are ready to help!

GIVE US A CALL

800-600-0033

OR EMAIL US 24/7

info@morebeer.com

BEER STATS

EST. ORIGINAL GRAVITY

1.059–64

ACTUAL O.G.

SRM: 4–5

IBU'S: 50

EST. ABV %: 6.7

ACTUAL ABV %:

DATE BREWED:

NOTES:

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: _____

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://morebeer.com)

RECORD KEEPING



DATE BREWED _____

GALLONS IN FERMENTER _____

ORIGINAL GRAVITY _____

TEMP OF WORT AT PITCH _____

LAG TIME _____

FERMENTATION TEMP _____

DAYS IN FERMENTER _____

FINAL GRAVITY _____

YEAST STRAIN _____

FOR ALL GRAIN BREWERS



STRIKE WATER TEMP _____

MASH TEMP _____

BREWING CALCULATORS

morebeer.com/calc

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!