

Brewer's Notes



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Experimental IPA - Test #2

SUMMARY

A modern take on a West Coast IPA, featuring new experimental hop variety HBC-586 and Bru-1 Spectrum from HAAS®. Brewed together with Canadian-grown 2-row and German Munich malt to create a copper colored ale that doesn't sacrifice complexity. This ale is malt forward and bursting with tropical and citrus aromas!

Intro:

Back at it again! We loved our first experimental IPA this year! For that beer, we went with a pretty classic take on the west coast IPA; malt forward with a blend of pine and citrus forward hops. On round #2, we are taking on a more modern approach to the west coast IPA. We are featuring Canadian grown 2-row and German Munich malt to give a lighter color without sacrificing the malty foundation necessary for the hoppy intensity we are bringing to the beer. For the hoppy side, we are using Haas' Spectrum once again, but this time we are using two new and experimental hop varieties from Haas, Bru-1 Spectrum and HBC-586. 586 is known for generally a tropical profile, which will be bolstered by the pineapple forward Bru-1. To balance out those we are finishing it off with the beloved Citra, which should really tie the room together and help HBC-586 and Bru-1 really shine through! You'll find this beer bursting with flavor and will make you dream of the tropics.

Malt:

The German grown Munich malt made up nearly 20% of the grain bill. The intention was to add a nice malt foundation without imparting a cloying sweetness or impacting the color too much, like caramel malts would typically do. While we are super happy with the lack of caramel sweetness, the color came out slightly darker than intended. Regardless, the malt provides a nice platform for the chosen hop blend to truly shine.



Hop Blend:

By the recommendation of HAAS, we blended HBC 586, Bru-1, and Citra hops. In pellet form, HBC 586 smells super floral, similar to potpourri. But, when it is paired with the pineapple forward Bru-1 and the ever-versatile Citra, the final product has a lovely blend of bright tropical fruit sweetness. Bru-1 came in the form of Spectrum, which is a new and exciting product from Haas. It is a hop extract intended to be used in mid-fermentation dry hopping. This allows for less vegetal matter to be added into the beer, which theoretically, should help to improve yield. While we didn't yield our intended batch size, it is likely due to other fermentation factors, rather than an increased hop load.