
BAM Tropics Brews

— with many thanks to BYL —

On A Clear Day You Can See New England: Clear Hazy IPA

Malt bill & mash:

- 8lb Gallagher's Best, 4lb White Wheat, 1lb Carapils
- 7.5G BIAB @ 150F for 60 minutes

Hop schedule:

- Mash hops*: 2oz Saaz*
- Bittering hops: 2oz Bravo for 15 minutes
- No-chill "hopstand": 2oz Cascade* overnight (200F - 50F)
- Dry hop: 2oz Motueka + 2oz Wai-iti for 3 days at high krausen

* Chosen to maximize thiol precursors

Fermentation schedule:

- 6G @ 1.060; 3 days fermenting at 68F => gravity 1.008; *huge* ruby grapefruit aroma
- 3 days dry-hopping at 72F, final gravity 1.008 (87% attenuation)
- Cold-crash for 2 days at 38F; kegged and burst carbed; aroma in the glass significantly reduced
- Didn't achieve the intended clarity; did achieve an unwanted sulphur note

Observations

- Thiols are very volatile! Ferment under pressure.
- Some thiols are your friends, most are not.

New England via Portland: Pacific NW 1.5X IPA

Malt bill & mash:

- 10 lb American 2 Row
- 3 lbs Golden Promise
- 2 lbs Marris Otter
- 1 lbs (British) Crystal 15
- 1 lbs American Crystal 40
- ½ lbs Victory
- ½ lbs White Wheat
- 6.0G BIAB @ 152F for 60 minutes

Hop schedule:

- 1.5 oz Cascade & .5 oz Centennial for 60 mins
- .75 oz Cascade for 40 mins
- .5 oz Cascade for 30 mins
- .5 oz Cascade for 20 mins
- .5 oz Cascade & .5 oz Centennial for 15 mins
- .5 oz Cascade & .5 oz Centennial for 5 mins
- .25 oz Cascade & .5 oz Centennial for 2 mins

Fermentation schedule/observations:

- 3.5 Gallon at 1.060 OG - 1.018 FG
- No Chill (with Spill)

Tropical (Hoppy) New Year! / Short-n-Shoddy Hoppy Ale

Malt Bill & Mash:

- 80% Pale 2-Row Malt; 18% Vienna Malt; 2% Acidulated Malt for projected 1.065 OG
- 45-min 148F full volume mash; pull grain bag, drain and straight to boil

Hop Schedule (all pellets); 30-min boil:

- 0.45 oz Columbus (CTZ) 30 min;
- 0.75 oz Cascade + 0.25 Centennial hop stand for 20 min, 20 min after flameout
- 2 oz Strata for dry hop during temp ramp down

Fermentation Schedule/Observations:

- 2.5-gal wort @ 1.062
- Pitched one vial warmed to room temp into 65F wort; After few hours set Tc=67F
- Day 4: let rise to 69F; Day 9: start 10F drops; Day 10: Dry hop @ 48F; continue ramp to 38F
- Day 12: Package burst carb 30psi 14 hrs; FG 1.014 → 6.4% ABV @ 77% apparent attenuation

Other Notes:

- Technique based on Brülosophy's Short-n-Shoddy brewing (short BIAB mash, short boil)
- Recipe built on 70% mash efficiency, but only hit 59%. Added ½# DME at end of boil to hit OG
- Krausen stayed fluffy until temp ramp down

Adam Bradley

Left Hander / Black IPA 6% abv / 61 IBU

Malt bill:

- 11 lbs 2-Row / 1.75 lbs Munich Malt / .75 lbs Caramel Pils / .75 Caramunich II / .75 Carafo III

Hop schedule:

- 60 min: 1 oz Citra (37.4 IBU)
- 30 min: 1 oz Cascade (13.2 IBU)
- 10 min: 1 oz Amarillo (10.4 IBU)
- 0 min: 2 oz Amarillo / 2 oz Cascade - 180 degree hold for 20 mins
- Dry Hop: 2 oz Amarillo / 2 oz Cascade (2 days after start of fermentation)

Fermentation schedule/observations:

- Day 1 - Day 2: Held fermentor at 68 degrees - (OG 1.064)
 - Fermentation kicked off about 2 hours after pitching
 - Fermentation was strong and tore thru wort vigorously
- Day 3: increased temp to 70 degrees - (current gravity 1.025)
 - Added dry hop addition
- Day 6: Start crash chill process

Other notes:

- At 15 mins I did add a Whirlfloc Tablet and 2 grams of yeast nutrient

Tasting Notes: Mild tropical nose - Hoppy mouth feel and flavor - Lack of roasty flavors by design



Thomas Musante

Oaty McOat Face / Hazy IPA

Malt bill:

- Lot 1 6# Admiral Pils, 5# Vienna, 2# Carapils, 1.4# Steel Cut Oats, 0.25# Acidulated malt
 - 5 gallon 60 min mash 148°F, Ramp to 170°F hold 10 min, Sparge w/ 3L of Water
 - Yielded 4.5gallons into fermenter; OG 1.063
- Lot 2 6# Admiral Pils, 5# Vienna, 4# Steel Cut Oats
 - 5.5 gallon 60 min mash 148°F, Ramp to 170°F hold 10 min, Sparge w/7L of Water; boil 7.5gal
 - Yielded 6.5 gallons into fermenter OG 1.053 (mashed for volume)

Hop schedule:

- Lot 1 Mash 1oz. Saaz (4.0AA), Boil simcoe (11.0AA) 1oz 60min
- Lot 2 No Mash hops, Boil BSG Glacier (5.5AA) 1oz 60 min, BSG Horizon (10.4AA) 1oz 30 min
- IBU: ~30

Fermentation schedule/observations:

- 5L Spun Starter 1.055OG (Vial B) Berkeley Yeast Tropics strain 36 hrs before pitch
- 11 Gallons in Unitank at 68°F 7d, ramp to 72°F 5d; Cold crash 38°F 5d; dump yeast, 24h wait, dump yeast, closed kegging
- OG. 1.057; FG 1.014; ABV: 5.64%, attenuation ~75%; yield 10 gallons
- SRM: 6

Other notes:

- Double batched on the propane system, false bottom; Lot 2 batch brewed for volume due to qty needed for a ½ bbl unitank glycol system to work.
- Vigorous fermentation very strong sulphur aroma during and at end of fermentation, cold crash
- Live Zoom happy hour yeast dump performed
- Sulphur and fruit aroma faded quickly in the keg, residual fruity aroma detectable
- Strong passion fruit, guava, almost chewy mouthfeel, very mild bitterness, not cloying but a wet mouthfeel

**** 2nd Vial (A) pitched with WLP-300 into 7Gal Hefeweizen 55% GW White Wheat and 45% Admiral Pils malt. Fermenting as of 1/31/22**



Sean Clinton

Get Your Hand Off My Thi-ol / Hazy IPA

Malt bill:

- 5lbs - Pale Malt
- 5lbs - Pilsner Malt
- 2lbs - Wheat Malt
- 1lb - Flaked Oats

Hop schedule:

- 2 Oz. - Saaz - into the mash
- 1.5 Oz. - Magnum - 10min
- 2.5 Oz. - Strata - 20min Whirlpool @ 170F
- 1.5 Oz. - Barb Rouge - 20min Whirlpool @ 170F
- 1 Oz. each - El Dorado, Citra, Galaxy, Nelson Sauvin - Dryhopped 4 days

Fermentation schedule/observations:

- Started at 64F, ramped to 68F and held for active period, ramped to 72F and added dryhop as activity slows down.
- Apply 0.5-2 PSI of pressure with spunding valve during very active period. Remove for lag period at start and as activity falls off at end of fermentation.

Other notes:

- OG: 1.058, FG: 1.012
- Added ½ campden tablet (crushed) to keg before transferring. Sodium metabisulfite known to help scrub dissolved O2 in solution.



Sam Kopp