

# EAST COAST IPA



**IN A NUTSHELL** JUICY, SMOOTH & SEARINGLY BITTER. BROOKLYN.

Once we'd locked-in a Good Beer Wheaty brew with Hop Meisters and first-time Collaborators Grant and Dennis (Modus Operandi) and Tom (Fixation) it was only ever going to be a question of *what type* of IPA we'd brew together. Having landed a packet of the questionably-named NZ Hop 'Brooklyn' from our friends at HopCo and keen to brew a style none of us had brewed before, 'East Coast IPA' pretty much selected itself.

Ignoring altogether the question of whether or not 'East Coast IPA' is in fact a style, we set-out to brew a chewy, juicy, hazy yet dangerously sessionable IPA - at 60 IBUs and a tick under 7% ABV...

Sticking with our tenuous East Coast theme, we snuck-in some Cluster for bittering, then 'pulverised the brew with all of the fruity, expensive hops in Whirlpool and Dry Hop', which in practice meant enough Brooklyn, Citra, Amarillo and Vic Secret in Whirlpool and Hopback to bring our Brewhouse to its knees and more Dry Hop additions than we'd previously considered polite.

In pursuit of a 'slick, hazy and full body' we enlisted Oats by the Kilo and fermented with London Ale Yeast to give a crisp, clean and mineral finish. As Dennis puts it: 'If the finished beer isn't half yeast pitch and half hop matter then we haven't made it East Coast enough!' You've been warned...

**STYLE** EAST COAST IPA      **COLLABORATOR(S)** GRANT & DENNIS (MODUS OPERANDI) & TOM (FIXATION)

**MALT**  
ALE, FLAKED OATS, MUNICH I,  
TORRIFIED WHEAT

**HOPS**  
CLUSTER, BROOKLYN, AMARILLO,  
CITRA, VIC SECRET

**YEAST**  
WYEAST #1028 LONDON ALE

**OTHER**  
TURBIDITY



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**OG** 1.065      **IBU** 60      **SRM** 5  
**FG** 1.011      **ABV** 6.8%



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