



# Royal Juice NEIPA Brewing Instructions

## What You Get

- 1 Can Coopers Light Unhopped Malt Extract
  - 1 Packet BrewMax DME Pale
  - 1 Packet Pilsen Malt
  - 1 Packet Carapils Malt
  - 1 Packet Oat Flakes
  - 2 Packets Simcoe Hops
  - 1 Packet Mosaic Hops
  - 2 Packets Amarillo Hops
  - 5 Muslin Hop Sacks
  - 1 Packet S-33 Ale Yeast
  - 2 Packets No-Rinse Cleanser
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## Step 1: Sanitize

Cleaning and sanitizing are some of the most important steps in brewing. Make sure anything that touches your beer is properly sanitized before use.

1. Fill the fermenter with warm water to line 1.
  2. Add 1/2 packet of No-Rinse Cleanser and stir until dissolved.
  3. Save the remaining 1/2 packet of cleanser for bottling.
  4. Swirl the sanitizer to coat the inside of the fermenter and lid.
  5. Open the spigot and let sanitizer flow for 5 seconds, then close.
  6. Pour the remaining sanitizer into a large bowl.
  7. Soak your spoon, whisk, can opener, measuring cup, hop sacks, and anything else that will touch your beer in the sanitizer for at least 2 minutes.
  8. Do not rinse or dry sanitized equipment.
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## Step 2: Prepare the Grains, Oats, and Boil Hops

1. Add the Pilsen Malt, Carapils Malt, and oat flakes to one muslin hop sack.
  2. Tie the grain sack closed loosely so the grains and oats can move freely inside the sack.
  3. Add 1 packet of Simcoe hops to a second muslin hop sack.
  4. Tie the Simcoe hop sack closed loosely so the hops have room to expand.
  5. Add 1/2 packet of Amarillo hops to a third muslin hop sack.
  6. Tie the Amarillo hop sack closed loosely.
  7. Set the remaining hops aside. You will use them for dry hopping.
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## Step 3: Steep the Grains and Oats

1. Add 8 cups of water to a 1-gallon or larger boil pot.
  2. Heat the water to 150–155°F.
  3. Add the grain sack to the pot.
  4. Steep the grains and oats for 30 minutes, maintaining 150–155°F.
  5. After 30 minutes, turn off the heat and remove the grain sack.
  6. Place the grain sack in a colander over the pot.
  7. Rinse the grain sack with 1 cup of hot water around 150°F, allowing the runoff to drain back into the pot.
  8. Do not squeeze the grain sack.
  9. Discard the used grain sack.
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## Step 4: Add DME and Coopers Light UME

1. Slowly sprinkle the BrewMax DME Pale into the grain water while stirring.
2. Continue stirring until the dry malt is dissolved.
3. Open the Coopers Light Unhopped Malt Extract.
4. Add the Coopers Light UME to the pot.
5. Stir thoroughly until everything is dissolved and mixed.
6. Continue stirring as the mixture heats to help prevent scorching.





7. Bring the mixture to a low rolling boil.
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### **Step 5: Boil the Simcoe Hops and Add Amarillo**

1. Once the mixture reaches a low rolling boil, add the Simcoe hop sack.
  2. Start a 60-minute timer.
  3. Stir occasionally to help prevent scorching.
  4. When the 60-minute boil is complete, remove the pot from heat.
  5. Add the hop sack containing 1/2 packet of Amarillo hops.
  6. Let the hot wort sit with the Amarillo hop sack for 5 minutes.
  7. Leave both hop sacks in the wort. They will stay in during fermentation.
  8. This mixture is called wort.
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### **Step 6: Fill the Fermenter**

1. Fill the fermenter with cold tap water to line 1.
  2. Pour the wort into the fermenter, including the hop sacks.
  3. Top off with cold water to line 2, or to 8.5 liters if using another fermenter.
  4. Stir the wort vigorously with a sanitized spoon or whisk.
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### **Step 7: Add Yeast and Ferment**

1. Sprinkle the S-33 Ale Yeast into the fermenter.
  2. Do not stir after adding yeast.
  3. Screw on the lid.
  4. Place the fermenter out of direct sunlight in a location with a consistent temperature between 68°F and 78°F.
  5. Ferment for 14 days total.
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### **Step 8: Dry Hop on Day 7**





On day 7 of fermentation, add the first dry hop addition.

1. Sanitize a muslin hop sack.
  2. Add 1 packet of Mosaic hops to the sanitized hop sack.
  3. Add 1/2 packet of Amarillo hops.
  4. Tie the hop sack closed loosely so the hops have room to expand.
  5. Carefully open the fermenter.
  6. Add the dry hop sack.
  7. Close the fermenter right away.
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## **Step 9: Dry Hop on Day 10**

On day 10 of fermentation, add the second dry hop addition.

1. Sanitize the final muslin hop sack.
  2. Add 1 packet of Simcoe hops to the sanitized hop sack.
  3. Add the remaining 1 packet of Amarillo hops.
  4. Tie the hop sack closed loosely so the hops have room to expand.
  5. Carefully open the fermenter.
  6. Add the final dry hop sack.
  7. Close the fermenter right away.
  8. Allow the beer to finish fermenting through day 14.
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## **Step 10: Bottle and Carbonate**

After 14 days total, taste a small sample. If it tastes like flat beer, it is ready to bottle. If it tastes sweet, let it ferment for 3 more days. Do not leave the beer in the fermenter longer than 24 days total.

1. Fill a 1-gallon container with warm water.
2. Add the remaining 1/2 packet of No-Rinse Cleanser and stir until dissolved.
3. Distribute the sanitizer equally among your bottles.
4. Cap the bottles and shake vigorously.
5. Let bottles sit for 10 minutes, then shake again.





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6. Empty the sanitizer into a large bowl and use it to sanitize any other bottling equipment.
  7. Do not rinse.
  8. Add 2 carbonation drops to each 740 mL bottle.
  9. Fill each bottle at an angle, leaving about 2 inches of headspace.
  10. Cap bottles tightly.
  11. Gently turn each bottle over to check the seal.
  12. Store bottles upright and out of direct sunlight at 70°F to 76°F.
  13. Carbonate for at least 14 days. Cooler temperatures may require an additional week.
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## **Step 11: Enjoy**

1. After carbonation, chill one bottle for 48 hours.
2. Pour slowly into a glass, leaving the sediment behind in the bottle.
3. Take a sip and enjoy it. You just crushed this recipe.
4. For the brightest hop aroma, enjoy this NEIPA fresh once it is carbonated and conditioned.



3366 N. Dodge Blvd. Tucson, AZ 85716

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