



New-England Style IPAs



Great Notion Brewing

I'm James Dugan. Co-owner and brewer of Great Notion Brewing. We focus on hazy IPA's, barrel aged sours, and culinary inspired stouts. Speaking of beer...

I brought a keg of our IPA, Juice Jr. to share. It's a 6% IPA with 100% Mosaic hops.

I opened Great Notion with my friends, Andy Miller & Paul Reiter. We opened in January of 2016 in NE Portland. Andy and I do all the brewing, and Paul is our director of finance and operations. We brew on a 7 bbl system. -three 7 bbl fermenters & two 15 bbl fermenters. We serve from a cold room with six 7 bbl brite tanks (and of course kegs)

We felt that the NW style IPA has been well represented, so our philosophy was to offer a different perspective on hoppy beers, and fortunately, our beers has been very well received!

Soon after we opened we realized we couldn't meet demand, so distribution was out of the question. All beer produced is sold directly to the customer. On draft and via weekly Crowler releases. We just bought a canning line, so this will help us send a better product home.

This summer we're opening a 30 bbl production brewery in NW Portland. Pinnacle Stainless is building our brewhouse. Btw, if you're thinking about buying... Loui is awesome.



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NE (Hazy) Style IPA's

- The style has been inspired by NE breweries like the Alchemist, Hill Farmstead, Trillium, Tree House & Bissell Bros. And others like Tired Hands, Other Half, Monkish, The Veil,
- Most importantly, use a fruity English yeast strain, not a clean American Ale strain. The two most common yeasts for this style of beer are Conan (Heady Topper) and Wyeast 1318 (Boddingtons)
- Keep IBU's restrained. Just enough bitterness to balance the malts. IPA & DIPA (40-60 IBUs)
- Keep the grain bill simple. Keep the SRM light. Little to zero Crystal malts. (2-4%) Wheat and flaked oats are recommended to increase protein content, haze, and mouthfeel. (15-20%)
- Small 60/90 min. addition, or none at all !!! Focus on late additions, & whirlpool. Volume of hops ranges from 3-6 lbs/bbl. General guideline for usage > 25% hotside / 75% dry hop.
- Chloride to Sulfate ratio. West coast IPA's generally have a higher sulfate level, which provides a crisp hop bite. The NE style is focused more on calcium chloride, which accentuates a soft rounded mouthfeel. Get your water tested. Bru'n Water is a great resource. Experiment with a chloride/sulfate ratio of 1:1 or 2:1.



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What makes a beer Hazy?

- Proteins (wheat, oats, spelt)
- Yeast in suspension.
- Polyphenols (which are plant tannins) Malt & Hops

Protein content is important in a NE IPA. Wheat and oats are both high protein grains, which improve mouthfeel & head retention. They also add a natural haze to the beer, similar to a Hefeweizen.

The history of a beer brewing influences our drinking experience. Traditionally, Hefeweizen has been unfiltered and made with a high portion of wheat malt. A Hefe. is socially accepted as a hazy beer, so it begs the question... why not a hazy IPA?

Both London Ale & Conan are low flocculating yeasts. (Despite what the literature states) Both strains are fruity, and both tend to stay in suspension affecting the clarity and flavor of your finished beer. The interaction of certain hops with these yeast varieties can create some great fruity flavors.



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Protein & Hop Flavor

Proteins + Polyphenols = Haze. The dry hopping process extracts polyphenols from hops which bind with proteins to accentuate *haze* in your finished product.

Proteins influence the entire brewing process. They promote head retention, and enhance mouthfeel. They also affect the clarity, and shelf stability of a beer.

One question we've been exploring... by increasing the protein content in our mash, can we also increase the hop character in our finished beer?

Haze = Flavor !? We've found that combining a protein rich grain bill with a heavy dry hop has led to increased hop character. My guess is that hop oils cling to the protein in suspension. These hop oils contain all the flavor & aroma's we love. So they stay in suspension, and don't easily drop out.

We're currently experimenting with various protein rich grains such as Spelt, Amaranth, Bulgur, and Quinoa.



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Final thoughts.....

Hazy beer, not Turbid beer. Turbid beer often reflects a flaw in the brewing process. No one wants to drink a beer with visible suspended particles.

-Create IPA's with fruit puree and concentrates. Pectin creates a sexy and juicy haze. Mango, Guava, Pineapple, Dragon Fruit, Blood Orange, Passion fruit.

-Fruits can be acidic. Get a good pH meter and keep pH of finished beer in check. If you need to raise it, pickling lime can help keep the pH above 3.8

Experiment with mouthfeel. Carapils, maltodextrin and Lactose are fun ways to accentuate a big mouthfeel and juicy flavors.

So many new hop varieties to experiment with. US, New Zealand, & South African & German varieties. Motueka, Rakau, Southern Passion & African Queen. And of course Citra & Mosaic!!! Before dry hopping, do hop trials in one litre bottles.

Thank you! Cheers!



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