

# HOP SHOP TODAY

Recipe of the Week | Upcoming Events | Construction Schedule

## Bottle Swap

Wednesday Aug 31

Last Wednesday bottle swap. This event came up fast. Are you bringing new brews? We had lots of recipe kits go out but its also a busy summer. Join us Wednesday and show us what you've been up to. There has been a couple requests for holding the bottle swap at different times or days. Is there a better perfect day for a Monthly Meetup? What will your schedule look like after the end of summer? **Vote here-**

## Remodel Progress

We like the look of the new store. Have you been in to check it out? Floor refinishing is complete and slowly getting all of the store pieces back in place. Thank you all for your patience! It will still be a work in progress. We have a partner store up front to help us add more to our building and our town. **Crafted** coffee and gifts is up and running. You will soon be able to get a mocha with your brew supplies.



## Recipe of the week

Who ever thought it was Possible. A five day IPA? This recipe is delicious and will make sure you never have to run out of your favorite homebrew. Brought to us by Homebrewacademy. Home Brewing has made great strides. We now have the ability to copy large brewery methods in the comfort of our own homes. Pressure fermentation and high temperature yeast allow us to make some crazy, never before possible creations. Who should ever run out of beer again?

Pick up your 5 Day IPA recipe kit at the Bottle Swap, Wednesday 6pm in the Hop shop.





### Hops Pergola

Green Tunnel- Whatever it might be called. Next door the structure is being built and the hops are starting to grow. What better way to show off craft beer than to be sitting in the shade of giant hop Bines?

### Upcoming Events

- *Street Party Aug 27*
- *Bottle swap Aug 31*
- *Fly-In Sept 24*
- *Town Tiddy up Sept 31*
- *Harvest Fest Oct 1*

### Five Day IPA recipe

- **9 lbs** Maris Otter
- **4 lbs** Munich II
- **1.00 oz** Columbus/Tomahawk/Zeus (CTZ) [15.50 %] – Boil 30 min
- **1.00 oz** El Dorado [15.00 %] – Boil 10.0 min
- **1.00 oz** Wai-iti [3.00 %] – Boil 10.0 min
- **1.0 pkg** Voss Kveik Yeast (Omega #OYL-061)
- **1.00 oz** El Dorado [15.00 %] – Dry hop
- **1.00 oz** Wai-iti [3.00 %] – Dry hop

I think this one is worth a test

### Equipment suggested:

- ◆ Pressure rated fermentation vessel
- ◆ Spunding valve pressure relief
- ◆ Temp control, hold above 95°F
- ◆ CO2 Kegging equipment or bottling gun





## Brewing and Sharing

The bottle swap events have been a great time! New styles and methods seem to come out with each event. With the seasons come new ingredients and new challenges of temperature. Do you brew using the seasons or chose a style and create its proper environment? In the Okanogan we have a wonderful supply of fruit that can be used. Up on the flat plains you can find a supply of many grains. In our own back yards you can pick hops and culture wild yeasts. Happy Brewing!

### *Newest Brewery to the valley*

#### Top Knot Brewing

If you have been part of the previous Bottle Swaps then you have had the good fortune of trying the sample beers from Top Knot Brewery. They came down many times to sample their “homebrew” before recently turning on a full commercial brewery. Visit them if you are traveling by Havilla.

