

Joybringer

Important note: this recipe is intentionally barebones. For (much) more information on specific brewing processes, please refer to the "How Bone Up Gets Made" document.

Stats

OG 1.072
FG 1.007
IBU 35
ABV 8.6%
Color 5.9 SRM

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Recipe for 3.5BBL

Grain Bill

275# Brewers Malt (Briess)
10# Rice Hulls

Water

105 gal strike water with 3.5 oz citric acid
75 gal sparge water with 2.5 oz citric acid

Mash

Mash at about 149 for 45 minutes

Kettle Additions

First Wort Hops to bring total IBU to about 35
50mL PATCO (antifoam)
10m 20x KICK micro tablets
10g Servomyces
Whirlpool 1# Masscade (Four Star Cascade)
70mL PATCO (antifoam)
36# house-made "candi sugar" (see below for instructions)

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Recipe for 5 Gallons (loosely/sort of based off of original homebrew recipe)

Grain Bill

12# Brewers Malt (Briess)

Water

5.5 gal strike water (adjust pH as needed)
5 gal sparge water (adjust pH as needed)

Mash

Mash at about 149 for 45 minutes

Kettle Additions

First Wort Hops to bring total IBU to about 35
 Antifoam (optional, unsure of the amount for this scale)

10m 1 KICK micro tablet
 2 Servomyces capsules (optional but highly recommended)

Whirlpool 1oz Masscade (Four Star Cascade)
 Antifoam (optional, unsure of the amount for this scale)
 2# house-made "candi sugar" (see below for instructions)

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Notes

- To make the "candi sugar" we generally take Sugar In The Raw and dissolve it in 1 gallon of water per 10 pounds of sugar and boil it for 15-45 minutes. It's *usually* 45 minutes for Joybringer but sometimes time isn't on our side.
- So in this case it would be 3.5 gallons of water for 36# of sugar in a 3.5BBL batch. The reference homebrew batch used 2.5 pints of water for 2 pounds of sugar which is a little thicker than what we do here - 3 pints would more closely match the way we do things now (and also it would be easier - it's a pretty thick syrup from the start).
- I honestly don't know if it makes a difference to use fancy sugar or not - I experimented with a bunch of different demerara/turbinado/etc sugars back in the day, but we use Sitr here because it's easy to get and it's significantly cheaper than any other raw sugar I've found. But also it might be just as good if you use white sugar, I've just never tried because I like using fancy sugar.
- This is one of the few beers that we don't add any dilution water to at knockout, because we add a fair amount of volume with the sugar already (and this is a pretty foamy ferment, so we try not to overfill the fermentor).
 - As an aside, it's apparently fairly common for craft breweries to consistently overfill their fermentors and get krausen blowing off from the tank during fermentation. We don't do that (it's messy, it smells, and it seems unsanitary for reasons I can't actually justify), but I thought it was interesting.