

# IMPERIAL IPA



## A SLEEPING DRAGON....

You want Hoppy?...You want Bitter?...YOU FOUND IT!!!! When beers are listed with "mild" on top, Imperials are on the bottom. With intense hop bitterness and flavor, along with a dry pallet, one can just taste the mild caramel malt flavor that brings up the rear.

## Contents

- Malt Extract
- Specialty Grains
- Hops
- Grain Bag
- Priming Sugar
- Yeast
- Grain Bag

OG: 1077

IBU's: 64

SRM: 13

FG: 1012

ABV: 8.7%

IBU/GU: 0.89

1. Place 1 gallon of water in your boil pot and heat to 150 degrees F.
2. Place the grains in the grain bag and steep for 30 Min.
3. Remove the grain bag without squeezing. Place the bag in a colander over the pot and rinse the grains by gently pouring 1/2 gallon of 160 Deg. F water through the bag, allowing it to drain into the pot.
4. Add water to make 3 gallons. Add heat to come to boil. While heating, add malt extract. Be careful to avoid clumping. Undiluted extract which is allowed to stand on the bottom of the boil pot can scorch and cause off flavors.
5. After the initial boil begins, refer to the Brewing Schedule
6. Siphon off to fermentor, being careful to leave the accumulated "trub" in the boil pot
7. If you have a hydrometer, use it while adding water until the gravity reduces to 1.077. Otherwise, simply add water to make five gallons.  
\*AIRATE THE WORT VIGEROUSLY....YEAST NEED OXYGEN!!!
8. Pitch Yeast Ferment at 68 Deg. F for best results.
9. Allow the fermentation to proceed at least one week. It is suggested to rack the beer into a secondary for another week following fermentation. Prime with 4oz. Of priming sugar and bottle. Allow two weeks before drinking.

## Brewing Schedule

At beginning of boil:

- Add 1 oz.Nugget hop pellets
  - Boil 30 min.
  - Add 1 oz. Nugget Pellet Hops
  - Boil 10 min.
  - Add 2 oz. Cascade Hops
  - Boil 20 min.
  - Add 2 oz. Cascade Hops
- Remove from heat and chill

# IMPERIAL IPA

6.6 # Pils LME

3.3 # Amber LME

1 Lb. 6-row malt

1 Lb. Caramel 10

2 oz. Nugget pellet hops

4 oz. Cascade Hop pellets

1 US-05 Yeast

Priming sugar

Grain Bag