



Pliny The Elder Clone

Pliny is consistently ranked as one of the best Double IPAs out there. Well Balanced. Floral, Citrusy, Piney, backed with a hefty malt bill.



k99-0131

Original Gravity : 1.083 **IBUs :** 95
Final Gravity : 1.023 **Alcohol by volume :** 8.10%
Color : Pale to Slightly Amber **Difficulty :** Easy

Supplies Included : LME, Corn Sugar, Maltodextrin, Specialty Grains w/bag & Hops

Brew Day
/ /

Ingredients Included :				
Fermentables :		Specialty Grains :		
10 lbs. Liquid Malt Extract		6 oz Crystal 40L		
1 lb Corn Sugar				
Additives:				
8 oz Maltodextrin				
Boil/90 Minute Hops :	45 Minute Hops :	30 Minute Hops :	Knock - Out Hops :	Dry Hops :
2 oz Magnum	1 oz Simcoe	1 oz Columbus	1 oz Simcoe	1 oz Simcoe, 1 oz Centennial
			2 oz Centennial	3 oz Columbus
			Suggested Yeast :	
			White Labs 001 California	
			Wyeast 1056 American Ale, Safale-05	

Procedure : Please read all the instructions before you begin brewing, to ensure you have all the ingredients, and fully understand the process.

We recommend a yeast starter for this beer

- Sanitation :** It is important to thoroughly clean and sanitize all of your brewing equipment.
- Making the Wort :** Begin by heating 2.5 gallons of water in your Brew Pot. While the water is heating, place your "Specialty Grains", which should be crushed, into a "Grain Bag". Tie a knot at one end of the "Grain Bag" leaving room for the grains to be loose in the bag. When the water reaches a temperature of 150° to 160°F (max temp.), place the "Grain Bag" into your Brew Pot. Steep your grains at this temp for 20 minutes. After 20 minutes, remove the "Grain Bag" from the pot. Do not squeeze the bag, just let the liquid drain from the bag into the pot. The water is now "Wort" at this point.
- Boiling the Wort :** Bring the "Wort" to a boil. It should be a rolling boil, be careful to avoid a "Boil Over". Remove the "Wort" from the heat. Add the "Liquid Malt Extract (LME)" to the "Wort". Stir the "LME" into the "Wort" until it has all dissolved, making sure none of it is sitting on the bottom of the pot. Return Return the Brew Pot to heat and return the "Wort" to a boil.
- 90 Minute Hop Addition :** If using "Hop Bags", put the Boil Hops into a "Hop Bag" and tie loosely at one end. Add these to the boiling "Wort". You have now added the Bittering Hops. Continue to Boil this for 45 minutes.
- 45 Minute Hop Addition :** Follow same instructions for "Hop Bags" as step 4. After 45 minutes of boiling, add the 45 Minute addition to the boil. Continue to Boil for 15 minutes.
- 30 Minute Hop Addition / Sugar & Maltodextrin :** Follow same instructions for "Hop Bags" as step 4. After 15 minutes of boiling, add the 30 Minute Hops. Continue to boil for 30 minutes. Sometime during this last 30 minutes, (preferably the last 5 or 10 minutes). Add the Sugar and Maltodextrin to the boil, being sure to dissolve.
- Boil Termination / Knock out Hops :** After 90 total minutes, add the Knock Out Hops and remove the heat source from the beer. Now it is time to cool the "Wort" to 70°F. This can be accomplished by using a "Wort Chiller".
- Add Water :** Siphon your cooled "Wort" from the brew pot into your fermenter. Be careful not to transfer heavy sediment from the brew pot into the fermenter. Add enough water to bring the Wort to 5 gallons. Stir the 5 gallons of "Wort". At this time, take a Hydrometer reading to record the Original Gravity.
- Begin Fermentation:** Add the yeast to the "Wort" surface. Firmly secure your fermenter lid and add the airlock. The ideal temperature for fermentation is 64°- 72°F. The "Wort" will begin to ferment within 24 hours. When fermentation is complete, take another hydrometer reading and record finish gravity.
- Dry Hops / Secondary :** After primary fermentation is complete, add Dry Hops. Add these Hops directly to a clean and sanitized secondary fermenter and rack on top of the Hops. If using single stage fermentation, add the hops to the primary fermenter and leave for another week.
- Fermentation Finish :** When fermentation is complete, bottle or Keg Your Beer, following appropriate procedures.

ABV% Calculator				
	Original Gravity	—	Finishing Gravity	X 131.25 =
				Alcohol by Volume %