



AIH Torpedo Extra IPA Clone

Like sticky and resin? Then this is your beer!
Hefty late additions for all you hopheads out there.



k99-4176

Original Gravity : 1.068 **IBUs :** 65
Final Gravity : 1.019 **Alcohol by volume :** 6.00%
Color : Medium Amber **Difficulty :** Easy
Supplies Included : LME, Specialty Grains w/bag & Hops

Brew Day	/	/
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Ingredients Included :				
Fermentables : 8 lbs. Liquid Malt Extract		Specialty Grains : 8oz Carafoam 8oz Crystal 10 8oz Crystal 40		
Additives:				
Boil/Bittering Hops :	Flavor Hops:	Aroma Hops :	Knock - Out Hops :	Dry Hops :
3/4oz Magnum	1oz Crystal 1oz Magnum		1/2oz Citra, 1/4oz Crystal 1/4oz Magnum	1/2oz Citra, 1/2oz Crystal 1/2oz Magnum
			Suggested Yeast : White Labs 001 California Ale Wyeast 1056 American Ale, Safale-05	

Procedure : Please read all the instructions before you begin brewing.

- 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 temperature 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 all of the included "Fermentables" to the "Wort". Stir the "Fermentables" into the "Wort" until it has all dissolved, making sure none of it is sitting on the bottom of the pot. Return the Brew Pot to heat and return the "Wort" to a boil..
- Boil Hops :** 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.
- Flavor Hops :** Follow same instructions for "Hop Bags" as step 4. After 45 minutes of boiling, add the Flavor Hops to the boil. Continue to Boil for 15 minutes.
- Boil Termination :** After 15 minutes (60 total minutes), remove heat source from the Brew Pot. Add the Knock Out Hops . Leave the Knock Out Hops in the Wort while cooling. 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, if reading/gravity reads where recipe called for proceed to secondary.
- Dry Hops/Secondary :** You can add the Dry Hops directly to a clean and sanitized secondary fermenter, rack on top of the Hops. Leave in secondary for one week. If using single stage fermentation, add Dry Hops to primary, leave beer in primary fermenter for another week.
- Fermentation Finish** When fermentation is complete, Bottle or Keg Your Beer, following appropriate procedures.

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