



Absofuckinglutely Session IPA

We don't want to exhaust your mental faculties, but is there actually a wrong answer to this question: "Excuse me, but would you like another IPA?" Let's think about that. Blushing, you could reply, "Oh no, I might get tipsy, so I'd better stick with my Shirley Temple." Or perhaps you could say, "Hee hee, no, I'll just have a virgin Grasshopper with a spritz of chocolate sprinkles." Finally, you could answer, "Golly, even that fizzy yellow light beer will go straight to my hips, so instead I'll just have a Crystal Light with three red ripe raspberries." Hell no! You would never babble such blasphemy, so let's come back to reality! Look man, what's in your pint represents the Platonic form of all-day-drinkability all bundled nicely with cold condensation, delectable malt, balanced bitterness and such kick-your-ass, over-the-top hop flavor and aroma that the correct words will flow effortlessly from your tongue—so let's try it again: "Excuse me, but would you like another IPA?" Get ready now and say it loud and say it proud: "Absofuckinglutely!"

Just the Facts, Ma'am:

BJCP Style: 21A. American IPA
 Original Specific Gravity: 1.042 - 1.046
 Final Specific Gravity: 1.007 - 1.011
 Recipe Calculation Efficiency: 75%
 Batch Size: 5 Gallons
 Recommended Secondary Aging: Helpful for Dry Hopping
 Liquid Yeast Starter Recommendation: No, but it helps!
 Total Boiling Time: 60 Minutes
 Alcohol by Volume: 4.6%
 Color: 6 SRM (Goldenfuckinglutely!)
 International Bittering Units: 43
 Time to Awesome Drinkability: 4 Weeks!

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:

7.2 lbs American 2-Row Malt
 10 oz 20L Crystal Malt
 6 oz Cara Foam Malt

Hops & Hop Addition Schedule:

½ oz Simcoe Hops (Bittering, 65 Minutes)
 ½ oz Amarillo Hops (Bittering, 65 Minutes)
 ¼ oz Simcoe Hops (Flavor & Aroma Hop, After-the-Boil Steep, 10 Minutes)
 ¼ oz Sultana Hops (Flavor & Aroma Hop, After-the-Boil Steep, 10 Minutes)
 ¼ oz Mosaic (Flavor & Aroma Hop, After-the-Boil Steep, 10 Minutes)
 ½ oz Idaho #7 Hops (Flavor & Aroma Hop, After-the-Boil Steep, 10 Minutes)
 ¾ oz Mosaic Hops (Dry Hop, Flavor & Aroma)
 ¾ oz Sultana Hops (Dry Hop, Flavor & Aroma)
 ½ oz Idaho #7 Hops (Dry Hop, Flavor & Aroma)
 ½ oz Amarillo Hops (Dry Hop, Flavor & Aroma)
 ¼ oz Simcoe Hops (Dry Hop, Flavor & Aroma)

Yeast:

Liquid Yeast: Wyeast 1272 American II Yeast

Or

Dry Yeast: Lallemend BRY-97 Yeast or Apex San Diego Dried Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

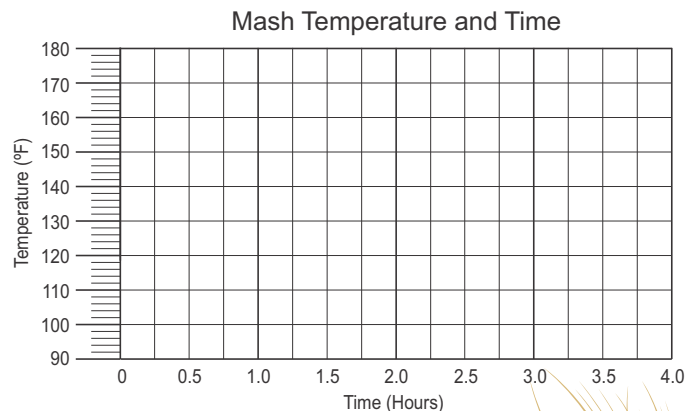
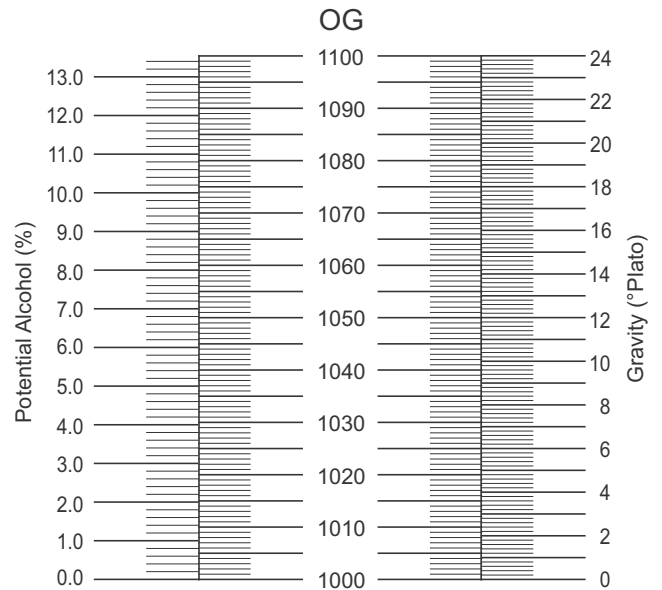
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

Mash Schedule:

Saccharification Rest: 150°F for 60 Minutes
 Mash-Out: 168°F for 5 Minutes

Brew Statistics:

Brew Day Date (/ /)
 Original Specific Gravity: _____
 My Efficiency: _____
 Final Specific Gravity: _____
 Secondary Rack Date (/ /)
 Bottling / Kegging Date (/ /)
 Date I Drank Last Beer (This Stinks!) (/ /)



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