



# Amped & Juiced IPA (All Grain)

We don't care what words you use to describe it, because it's always the same. Maybe you're jonzin' and hivin' and groping with the jazz hands, or perhaps you're stoked and hyped and pining with a side salad of the Jimmy legs. But the truth is—you've got that humulone itch, and man, you need it scratched and we mean right away! So get your fix and scratch that itch with this over-the-top juice-bomb New England-style IPA which is smooth, crisp and packed to the brim with your favorite juicy hops, like Amarillo, Citra, Galaxy and Mosaic, which unleash such a melange of mouth-watering flavors like citrus, lime, peach, apricot and tropical fruits that you'll be convinced you've fulfilled your five-a-day requirement! So remember, when you need that hop-fix and you need it now, get amped and juiced and grab yourself a frosty pint of this juice-bomb thirst-quencher!

### Just the Facts. Ma'am:

BJCP Style: 21A. American IPA  
 Recipe Size: 5 Gallons  
 Efficiency: 75%  
 Original Specific Gravity: 1.061 - 1.065  
 Final Specific Gravity: 1.011 - 1.015  
 Alcohol by Volume: 6.5%  
 Color: 7 SRM (Juicy Golden-Amber!)  
 International Bittering Units: 60  
 Yeast Starter: Recommended  
 Secondary: Recommended  
 Time to Awesome Drinkability: 6 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:

9.3 lbs American 2-Row Malt  
 8 oz Carafoam Malt  
 8 oz Carahell Crystal Malt  
 12 oz Flaked Oats  
 1 lb Dextrose Sugar (Add to beginning of boil)

#### Hops: (Please See Note 2 for Scheduled Hop Additions)

1 Amarillo  
 2 Citra  
 2 Galaxy  
 2 Mosaic  
 1 Simcoe

#### Yeast:

Liquid Yeast: Wyeast 1318 London III Ale Yeast  
 Or  
 Dry Yeast: Mangrove Jack's M66 Hophead Dried Ale Yeast OR  
 Cellar Science HAZY Dried Ale Yeast

#### Brewing Supplies & Flavors:

5 oz Priming Sugar

Note 1: This recipe begins with an initial volume of 5 gallons of wort in the primary fermenter, but due to the massive amount of finishing hops added, you can expect to finish with less than 5 gallons of finished beer.

Note 2: The total boil time is 60 minutes. This recipe uses four different hop additions. Please refer to the boxes on the next page for the hop addition schedule.

Note 3: Because of the downright insane quantity of hops used in this recipe and the corresponding risk of fermentation foam-over, we recommend using a blow-off tube during the primary fermentation.

Note 4: At the end of the 60 minute boil, add the hops to your brew kettle shown in the **Whirlpool Hops** table above. Let stand for 30 minutes.

Note 5: After approximately 7 days of primary fermentation, add the **Dry Hop #1** addition to the primary fermenter. Allow the hops to rest for 7 days.

Note 6: After the 7 days of dry hopping in the primary fermenter, siphon the beer to a 5 gallon secondary and add **Dry Hop #2**. Allow the hops to rest for 7 more days before bottling or kegging.

#### 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

<u>Boil Hops</u>		<u>Whirlpool Hops</u>		<u>Dry Hop #1</u>		<u>Dry Hop #2</u>	
Citra	¼ oz	Amarillo	¼ oz	Amarillo	½ oz	Amarillo	¼ oz
Galaxy	¼ oz	Citra	½ oz	Citra	¾ oz	Citra	½ oz
Mosaic	¼ oz	Galaxy	¼ oz	Galaxy	1¼ oz	Galaxy	¼ oz
Simcoe	¾ oz	Mosaic	½ oz	Mosaic	½ oz	Mosaic	¾ oz
				Simcoe	¼ oz		

#### Brew Statistics:

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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