



# Blitzkrieg Anthem West Coast I.P.A. (All Grain)



Aw, did we offend your sensibilities with our prodigious use humulones? Well, too bad, because this kick ass IPA will ravage your tongue with a lightning war of shock-and-awe hop-bomb flavor, and for that we're unapologetic. What's the matter? Can't handle explosive hops? Well, we have a saying around here—either take the hops or get out of the brewery, because this bruiser of an IPA is taking no prisoners, and if you don't think so, then dare try it, and brace those taste buds for an invasion of hop intensity approaching absurdity. Oh, sure, this Blitzkrieg has plenty of malt backbone to support that ponderous hop burden, but c'mon! With over 100 IBUs, your own backbone will begin to feel spineless. Feeling like you're being intimidated, bullied, having hops kicked in your face? Well, you should, because that's the point of having your senses carpet bombed into hop euphoria!

### Just the Facts, Ma'am:

BJCP Style: 14B. American IPA  
Original Specific Gravity: 1.071 - 1.075  
Final Specific Gravity: 1.012 - 1.016  
Recipe Calculation Efficiency: 75%  
Recommended Secondary Aging: Yes  
Liquid Yeast Starter Recommendation: Yes  
Total Boiling Time: 60 Minutes  
Alcohol by Volume: 7.7%  
Color: 7 SRM (Carpet Bomb Your Tongue With Amber Awesomeness)  
International Bittering Units: 77  
Time to Awesome Drinkability: 8 Weeks!

### 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!) ( / / )

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:**  
10.2 lbs American 2-Row Malt  
0.8 lbs Light Wheat Malt  
1 lb Dextrose  
4 oz 10L Crystal Malt  
4 oz 20L Crystal Malt  
8 oz Biscuit Malt

**Hops & Hop Addition Schedule:**  
1 oz Sterling Hops (Bittering, 60 Minutes)  
1 oz Nugget Hops (Bittering, 60 Minutes)  
1 oz Magnum Hops (Bittering, 45 Minutes)  
1 oz Cascade Hops (Flavor & Aroma Hop, After-the-Boil Steep, 10 Minutes)  
1 oz Citra Hops (Dry Hop, Flavor & Aroma)  
1 oz Centennial Hops (Dry Hop, Flavor & Aroma)  
1 oz Azacca Hops (Dry Hop, Flavor & Aroma)

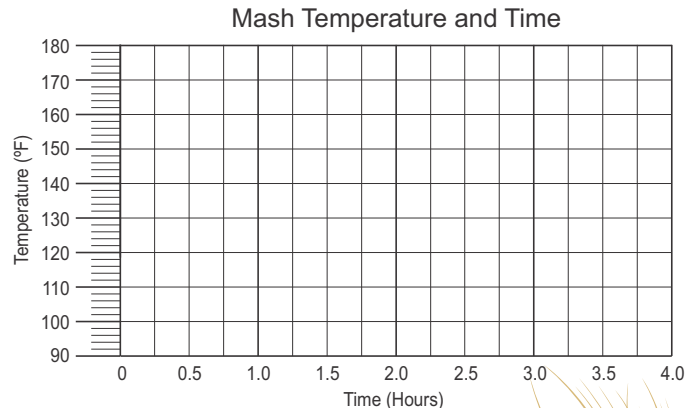
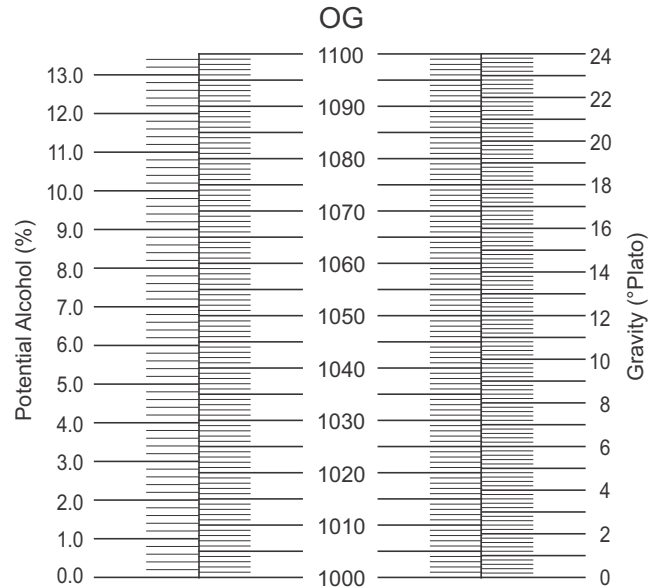
**Yeast:**  
Liquid Yeast: Wyeast 1056 American Ale Yeast or Wyeast 1272 American Ale II Yeast  
Or  
Dry Yeast: Safale US-05 Ale Yeast or Lallemand BRY-97 West Coast Ale Yeast

**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



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