



Don't Tase Me, Bro! Imperial IPA (All Grain)



Go ahead. Mouth off a bit more to Joe Law and feel the wrath of 50,000 volts being blasted into your ass, and you'll have a pretty good sense of this imperial IPA's hop insanity accosting your taste buds. Forget about that neuromuscular incapacitation as you're flopping about the pavement like a fish—your tongue will be writhing in neurotongular incapacitation as it's wagging involuntarily trying to lick every last drop from the bottom of your pint. But maybe we've gone too far this time. Maybe the in-your-face combination of pine, citrus, and flowers with a hop bitterness teetering above the taste threshold is too much, and you'll require electroshock therapy to rejuvenate your tongue. But don't worry—should that not work, we'll be standing by with a defibrillator to paddle-shock your tongue to resuscitation!

Just the Facts, Ma'am:

BJCP Style: 14C. Imperial IPA
Original Specific Gravity: 1.083 - 1.087
Final Specific Gravity: 1.011 - 1.015
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: Yes
Liquid Yeast Starter Recommendation: Yes
Total Boiling Time: 60 Minutes
Alcohol by Volume: 9.4%
Color: 8 SRM (50,000 Volts of Eye-Opening Amber!)
International Bittering Units: 85
Time to Awesome Drinkability: 10 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:

13.4 lbs American 2-Row Malt
8 oz 20L Crystal Malt
8 oz Victory Malt
1 lb Dextrose (Add at beginning of 60 minute boil)

Hops & Hop Addition Schedule:

2 oz Nugget Hops (Bittering, 60 Minutes)
½ oz Chinook Hops (Bittering, 60 Minutes)
1 oz Cascade Hops (Flavor & Aroma Hop, After-the-Boil Steep, 10 Minutes)
½ oz Chinook Hops (Flavor & Aroma, Dry Hop)
1 oz Centennial Hops (Flavor & Aroma, Dry Hop)
1 oz Zythos Hops (Flavor & Aroma, Dry Hop)

Yeast:

Liquid Yeast: Wyeast 1056 American Ale Yeast or
Wyeast 1272 American Ale II Yeast

Or

Dry Yeast: Safale US-05 Ale Yeast or Cellar Science CALI Dried Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

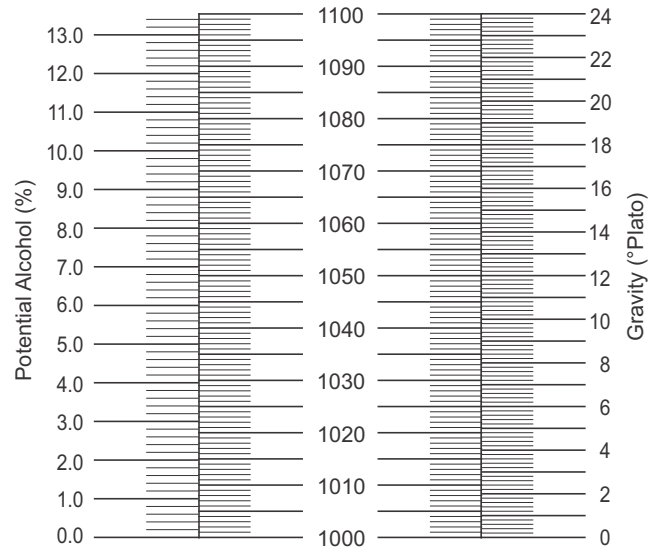
Liquid Yeast Activation Before Brewing:

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.

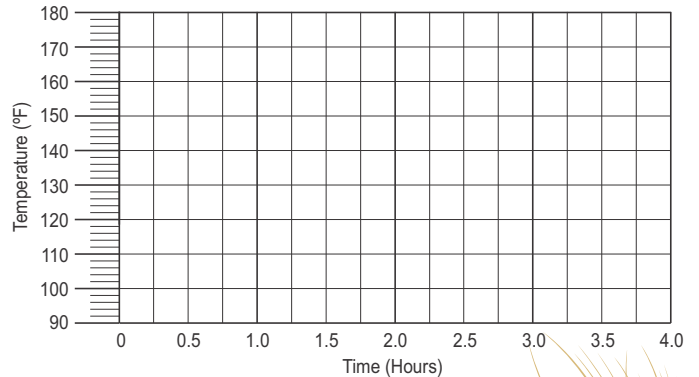
Mash Schedule:

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

OG



Mash Temperature and Time



Boomchugalug.com

