



Get Wrecked Noob! Imperial Pilsner (Ale Version)



For today's lesson, open your textbooks to page 1: How to Spot a Noob 101. In the noob's natural habitat, you will witness this curious creature performing a variety of common tasks while employing extraordinary levels of ridiculousness, such as stirring a can of paint with a pair of pliers, changing the car's oil with antifreeze, and staring straight into a clogged toilet after tossing in a cherry bomb. You will also witness the noob chugging down an entire frosty liter of this delicious Imperial Pilsner, but at 8.2% alcohol, we will now witness our poor noob slurring his speech, stumbling a zigzag line and falling backwards behind the couch, where he will slumber peacefully until morning. Of course, we can't fault the noob's great taste, because this hearty brew is rich and complex, with a luxurious malt character deftly balanced with smooth bitterness and the delightfully long finish of floral and spicy hops, which goes down with remarkable ease and thus explains our noob behind the couch. So remember: don't look down on our beloved noobs, because these inexperienced buffoons have been providing us an endless source of entertainment and helping to make us all look better since the beginning of time.

Just the Facts, Ma'am:

Beer Style: Imperial Pilsner (Ale Version)
Original Specific Gravity: 1.074 - 1.078
Final Specific Gravity: 1.012 - 1.016
Alcohol by Volume: 8.2%
Color: 6 SRM (Deep Golden)
International Bittering Units: 57
Time to Awesome Drinkability: 7 Weeks!
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: Optional
Total Boiling Time: 60 Minutes

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:

10.8 lbs Pilsner Malt
2 lbs Dextrose (Add to kettle with 5 minutes remaining in the 60 minute boil)

Hops:

1 oz Hallertaur Hops (Bittering, 60 Minutes)
½ oz Sterling Hops Bittering, 60 Minutes)
¼ oz Crystal Hops (Flavor & Aroma, 15 Minutes)
1 oz Saaz Hops (Flavor & Aroma Hop, Whirlpool, 10 Minutes)
¾ oz Crystal Hops (Flavor & Aroma Hop, Whirlpool, 10 Minutes)
½ oz Sterling Hops (Flavor & Aroma Hop, Whirlpool, 10 Minutes)

Yeast:

Liquid Yeast: Wyeast 1056 American Ale Yeast

Or

Dry Yeast: Omega Dried LUTRA Kveik or Safale US-05 Dried Ale Yeast

Brewing Supplies & Flavors:

Optional: 1 oz of Lemon, Lime, Curacao Orange, Sweet Orange or Grapefruit Peel (In Spice Potion)
5 oz Priming Sugar

Preparation of the Spice Potion (Optional)

On brew day, place your chosen fruit peel in a jar with 1 cup of vodka. Screw on a tight fitting lid and let the spices soak in the vodka. On the day before bottling, add the spice potion to the fermenter: Shake the spice potion thoroughly to break up the sediment and dump in all of the liquid and chunky goodness. No need to stir - the flavors will mix naturally on their own. The chunky spices will settle to the bottom of the fermenter and will be left behind later when you siphon the beer to the bottling bucket or keg.

Note: Don't hesitate to use the least expensive "rot-gut" vodka you can find. The quality of vodka has no effect on the final quality of the spice potion.

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.

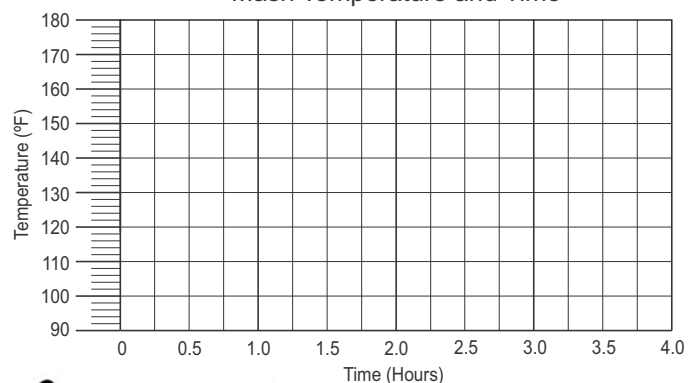
Mash Schedule:

Saccharification Rest: 151°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!)

Mash Temperature and Time



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