

Heady Popper Imperial IPA (All Grain)

Ah, you breathe deep and relax in your Adirondack chair, admiring your view of Vermont's Green Mountains, where the late afternoon draws blue shadows across the river valley where the butterflies frolic merrily about the meadow, and HOLD THE PHONE! Well, Earthy-Crunchy-Boy, you can forget about all that now, because we've come to disturb the peace with a hearty swig of this mind-blowing imperial IPA that will blast your Birkenstocks clean across those flowery foothills and pop a hole through your cranium to let the hop vines grow out! And while you're scrambling like a zombie to scoop up your scattered brains, contemplate this: each and every one of these beers you drink will contain more hops than you'll find in an entire 24-pack of Schlub Lite! That's right, yet how could something so over-the-top, hop-bomb, cranial-blasting-big be so smooth? Well, even if you weren't now "mentally challenged", you still wouldn't figure it out, because you've fallen victim to the tastefully delicious syndrome known as Heady Popper!

Just the Facts, Ma'am:

BJCP Style: 14C. Imperial IPA
 Original Specific Gravity: 1.072 - 1.076
 Final Specific Gravity: 1.012 - 1.016
 Alcohol by Volume: 8.0%
 Color: 7 SRM (A mind-blowing shade of amber!)
 International Bittering Units: 88
 Time to Awesome Drinkability: 10 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:

10.3 lbs American 2-Row Malt
 0.8 lbs Light Wheat Malt
 6 oz Cara Blonde Malt
 1.7 lbs Dextrose Sugar (Add to boil. See Note 2 below)

Hops:

2 oz Sterling Hops (Bittering, 60 Minutes)
 ½ oz Centennial Hops (Bittering, 60 Minutes)
 Flavor & Aroma Hops: See Note 6 Below

Yeast:

Liquid Yeast: Wyeast 1318 London Ale III Yeast
 Omega OYL-052 DIPA Ale Yeast

Or

Dry Yeast: Cellar Science HAZY Dried Ale Yeast OR
 LalBrew® New England American East Coast Style Yeast

Brewing Supplies & Flavors:

Reserved Priming Sugar (¾ cup) from 2 lbs of Dextrose (See Note 2 below)

Note 1: This recipe brews to an initial volume of 5½ gallons of wort in the primary fermenter to finish with approximately 5 gallons of finished beer.

Note 2: Your ingredients begin with 2 lbs of dextrose. To measure 1.7 lbs dextrose, scoop ¾ cup (level) and reserve for bottling day. The remainder will be approximately 1.7 lbs.

Note 3: Before beginning the recipe, divide out the required hop quantities for each scheduled addition. To measure ¼ oz of hops, simply divide each 1 oz bag into two equal halves. Then take half of the half. This accuracy is adequate for brewing this recipe.

Note 4: This recipe uses four different flavor-and-aroma hop additions. Please refer to the boxes on the next page for the hop additions.

Note 5: 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 6: At the end of the 60 minute boil, remove kettle from the heat. This recipe uses two after-the-boil hop additions that take a total of 15 minutes.

6a. To the brew kettle, add the hops shown in **Kettle Hop #1**. Place the cover over kettle and steep for the full 15 minutes.

Note: during this steep, it is important to cover the kettle to prevent loss of the delicate and volatile hop oils.

6b. With 8 minutes remaining in the total 15 minute after-the-boil steep, add the hops shown in **Kettle Hop #2**. Once again, place the cover over kettle and steep for those remaining 8 minutes.

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

Dry Hop Additions

- After the beer has been in the primary fermenter for approximately 7 days, add the hops shown in **Dry Hop #1** to the primary fermenter. Allow the hops to sit in the primary fermenter for approximately 7 more days.
- After allowing the dry hops listed in Step 1 above to rest in the primary fermenter for about 7 days, siphon the beer to a 5 gallon secondary carboy and add the hops listed in **Dry Hop #2**. Allow the hops to sit in the secondary for approximately another 7 days before bottling or kegging.

Hop Usage Chart

1 Crystal
 1 Cascade
 3 Centennial
 2 Chinook
 2 Columbus / CTZ
 2 Sterling
 4 Simcoe

Hop Note

Columbus and CTZ are the same hop.

Kettle Hop #1		Kettle Hop #2		Dry Hop #1		Dry Hop #2	
Simcoe	1¼ oz	Simcoe	¾ oz	Simcoe	¾ oz	Simcoe	1¼ oz
Chinook	¼ oz	Chinook	¾ oz	Chinook	¾ oz	Chinook	¼ oz
Columbus	¾ oz	Columbus	¼ oz	Columbus	¾ oz	Columbus	¼ oz
Centennial	¼ oz	Centennial	¾ oz	Centennial	¾ oz	Centennial	¾ oz
		Crystal	½ oz	Crystal	¼ oz	Crystal	¼ oz
		Cascade	½ oz	Cascade	¼ oz	Cascade	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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