



Heady Popper Imperial IPA

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: New England 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
Yeast Starter: Yes
Secondary: Yes
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. If your recipe includes bags of malt syrup, these should be refrigerated too. Bags of dried malt do not require refrigeration. Also, all grains are best stored at dry room temperature.

Ingredients:

Fermentables:

Malt Bag 1

2.2 lbs. Light Malt Extract Syrup

Malt Bag 2

5.8 lbs. Light Malt Extract Syrup
1.1 lbs. Wheat Malt Extract Syrup

1.7 lbs Dextrose Sugar (See Note 2 below)

Grains & Wort Additives:

6 oz Cara Blonde Malt (Crushed)

Hops:

2 oz Sterling Hops (Bittering, 65 Minutes)

Yeast:

Liquid Yeast: Wyeast 1318 London Ale III Yeast or
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:

1 Muslin Bag

Reserved Priming Sugar (3/4 cup) from 2 lbs of Dextrose (See Note 2 below)

Pre-Brew Day Checklist:

If you are using liquid yeast, it is always desirable to make a yeast starter when fermenting higher alcohol brews. Making a yeast starter allows you to propagate to a greater (and necessary) cell count to ensure complete fermentation. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

Hop Usage Chart

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

Hop Note

Columbus and CTZ are the same hop.

Brew Day Checklist:

On brew day, you will require the following equipment:

- Brew Pot - A 5 gallon brew pot is ideal, but never use a pot that is less than 4 gallons.
- Long-handled spoon or paddle for stirring the boiling wort.
- Primary Fermenter - A 6½ gallon (or greater) food-grade plastic bucket with lid, or a 6½ glass carboy.
- Airlock
- Stopper (if using a carboy)
- Funnel (if using a carboy)
- Hydrometer (Optional, if you want to measure your specific gravity)
- Sanitizing Solution
- Scissors
- Siphon Setup

On the day you rack the beer into the secondary fermenter, you will require the following equipment:

- 5 gallon carboy • Airlock • Stopper • Siphon Setup

The Magical Procedure:

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.

Time to Brew!

Total Boiling Time: 65 Minutes. While your wort is boiling, you should sanitize your fermentation equipment, such as your primary fermenter, airlock, scissors, stopper, etc. After you have sanitized your fermenter, fill it with 2 gallons of cold water, into which you will later add your hot boiled wort.

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.

1. Place the crushed grains in a muslin bag and add to 2½ gallons of water. Measure this volume carefully to ensure proper hop bitterness.

Boomchugalug.com

Flip the sheet to continue the magic. Also, this is a good time to pour a cold one! →



Heady Popper Imperial IPA

Page 2....Wow, this is good stuff. I wish there could be more!

Kettle Hop #1		Kettle Hop #2		Dry Hop #1		Dry Hop #2	
Simcoe	1 1/4 oz	Simcoe	3/4 oz	Simcoe	3/4 oz	Simcoe	1 1/4 oz
Chinook	1/4 oz	Chinook	3/4 oz	Chinook	3/4 oz	Chinook	1/4 oz
Columbus	3/4 oz	Columbus	1/4 oz	Columbus	3/4 oz	Columbus	1/4 oz
Centennial	1/4 oz	Centennial	3/4 oz	Centennial	1/4 oz	Centennial	3/4 oz
		Crystal	1/2 oz	Crystal	1/4 oz	Crystal	1/4 oz
		Cascade	1/2 oz	Cascade	1/4 oz	Cascade	1/4 oz

- Heat water until the temperature is between 150 and 170 degrees. Steep the grains between this temperature range for 30 minutes.
- Remove and discard the grains. Add Malt Bag 1 and stir until dissolved. Bring this mixture to a boil.
- When boiling begins, add 2 oz of Sterling hops. Boil these hops for the entire 65 minutes. During this boil time, take note of the approximate starting volume in the brew pot. As the boil progresses, try to maintain this approximate starting volume by adding additional boiling water to the kettle to make up for this volume lost to evaporation.
- With 5 minutes remaining in the 65 minute boil, pause the brew timer and remove the kettle from the heat. Add Malt Bag 2 and the 1.7 lbs dextrose. Stir until dissolved, bring the wort back to a boil, and boil for the last 5 minutes.
- At the end of the 65 minute boil, remove kettle from the heat. This recipe uses two after-the-boil hop additions that take a total of 15 minutes.
 - 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.
 - 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.

Chill out, Man! (Chill the Wort)

- At the end of the 65 minute boil, cool the wort to approximately 75°F as quickly as possible. With extract brewing, the easiest way to quick-chill the wort is to place your brew pot into a sink full of ice. For more information about cooling your wort quickly, please see 'Fast Wort Chilling' in the 'Frequently Asked Questions' section on our website.
- Add your chilled wort to the 2 gallons of water already in your fermenter.
- Add any extra water needed to bring the total volume in your fermenter to 5 1/2 gallons.
- If you would like to measure the specific gravity, now is a good time. To get an accurate reading, it is important to make sure all of the heavy wort extract you added to the fermenter has been completely mixed in the water.

Pitch the Yeast! (Into the Wort, But Not Out the Window!)

- When your wort has cooled to 75°F (70° - 78°F is okay), aerate the wort before adding the yeast. Simply close the fermenter and swirl around to mix in oxygen. If you are swirling a carboy, it is helpful to place the carboy on a thick, folded blanket to avoid damaging the vessel.
- After aerating, pitch (add) the yeast. Use the sanitized scissors to cut open the yeast packet. If you are using liquid yeast, sanitize the pack before opening. If you are using dried yeast, simply sprinkle the yeast over the wort. No mixing is necessary with dried yeast.
- Close the fermenter, attach the airlock, and keep the fermenter warm (between 70° - 78°F) until you see fermentation beginning, such as the airlock bubbling once every 30 seconds. Wrapping the fermenter with a blanket is an easy way to keep the fermenter warm.

Primary Fermentation:

There are several ways to know when fermentation has begun. First, you will begin to see bubbling through the airlock. If you are using a carboy, then you will usually see the yeast begin to form a layer over the beer's surface.

- Once fermentation begins, move the fermenter to a room with the proper

temperature. The ideal temperature to ferment this beer is between 60° - 72°F. Do not let the temperature drop below 60°F. If you do, fermentation may stop too soon. That's a bummer, man.

- Active fermentation may take as long as two weeks after pitching the yeast, although fermentation may finish in 3 to 5 days.
- Dry Hop Addition 1: 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.

Secondary Fermentation:

- Dry Hop Addition 2: After allowing the dry hops listed in Step 3 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.

Time to Bottle!

There are several ways to tell when fermentation is complete (besides your drooling). If you correctly pitched the yeast and fermentation quickly began, and if the beer fermented vigorously and the fermenter was always within the correct temperature range (60° - 72°F), then fermentation should finish in two weeks or less. You should see virtually no activity in the airlock. For example, if the airlock only bubbles once a minute or longer, then fermentation should be complete. If you are unsure if fermentation has ended, you may use your hydrometer to measure the specific gravity. If your specific gravity does not change after two or more days, then fermentation is complete and you are ready to bottle!

- Before bottling, sanitize your bottling bucket, auto siphon (or racking cane), hose, bottle filler, caps and bottles. Glass bottles may be sanitized one day in advance by baking them in the oven. More information about baking your bottles can be found under 'Baking Beer Bottles' in the 'Frequently Asked Questions' section on our website.
- Dissolve the 3/4 cup of priming sugar (reserved from Note 2) in 16 oz water. Boil for 5 minutes.
- Pour the sugar solution into the bottling bucket, and siphon in the beer. Siphon carefully, trying to minimize splashing and aeration of the beer. Also when siphoning, be sure to leave behind the sediment at the bottom of the fermenter. When done siphoning, gently stir the beer in the bucket to make sure all of the sugar solution has been dissolved. Your racking cane makes a convenient stirring wand.
- Elevate your bottling bucket, and attach your siphon hose and bottle filler to the bucket's spigot. Fill the bottles to about 1 inch from the top, and cap each bottle.

Carbonation and Maturation!

Now that your bottles are primed and capped, the remaining yeast will undergo a second fermentation in the bottle whereby they eat the priming sugar and produce carbon dioxide, which is trapped in the bottle to produce the carbonation. While your beer is carbonating, it will also be clearing and maturing - the young, rough undeveloped flavors develop into your magical beverage! Your wondrous elixir reaches awesome drinkability about 10 weeks from the day you began the brew, but don't be surprised if it keeps getting better as time goes on.

- Place your bottles in a dark place at room temperature (62 °F - 75 °F), and wait at least two weeks for the beer to carbonate. It is important that you keep the beer between 62 °F - 75 °F for carbonation to develop. If the beer cools below 62 °F, it may not properly carbonate. In brewing, this is officially known as the buzzkill. Keep it warm, let it carbonate!
- Get your bottle opener handy dude (or dudette), because it's time to drink a beer! When pouring the beer into your glass, be sure to leave the bottle's sediment behind. That sediment is the yeast which carbonated your beer, and if you pour it into your glass, you'll make the beer cloudy and taste yeasty.
- Once your beer is carbonated, you may store it in a cool place. Keep in mind that home-brewed is unfiltered, and unfiltered beers actually continue to improve with time. If your beer seems rough-around-the edges or tastes yeasty, these qualities usually morph into a smooth, clean beer over time. Cheers!

Boomchugalug.com