



# Keep On Keepin' On Session IPA (All Grain)

You're a hop junkie on a heroic mission to survive the long haul, and whether its a day on the beach, in the boat or on the slopes, you want that slow-release of good taste so you can spend more quality-time bonding with your dear friends like Apollo, Azacca, Citra, Galaxy, Mosaic and Vic Select. And God gave you two hands for what reason? To grab two pints, of course! So pour yourself a couple of cold ones and let the velvety malts and balanced bitterness fade into the hop detonation of fruit flavors like apricot, citrus, mango, peach, and passion fruit that will blow your mind with epic drinkability to help you keep on keepin' on!

## Just the Facts, Ma'am:

BJCP Style: 21A. American IPA  
 Recipe Size: 5 Gallons  
 Efficiency: 75%  
 Original Specific Gravity: 1.043 - 1.047  
 Final Specific Gravity: 1.007 - 1.011  
 Alcohol by Volume: 4.7%  
 Color: 6 SRM (Keepin' On the Golden!)  
 International Bittering Units: 42  
 Yeast Starter: Optional  
 Secondary: Helpful  
 Time to Awesome Drinkability: 4 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:**  
 7.5 lbs American 2-Row Malt  
 8 oz Cara Blonde Malt (Crushed)  
 6 oz Honey Malt (Crushed)

**Hops:**  
 ¼ oz Apollo Hops (Bittering, 60 Minutes)  
 ¼ oz Apollo Hops (Flavor & Aroma Hop, Whirlpool, 30 Minutes)  
 ½ oz Azacca Hops (Flavor & Aroma Hop, Whirlpool, 30 Minutes)  
 ¼ oz Citra Hops (Flavor & Aroma Hop, Whirlpool, 30 Minutes)  
 ¼ oz Galaxy Hops (Flavor & Aroma Hop, Whirlpool, 30 Minutes)  
 ½ oz Mosaic Hops (Flavor & Aroma Hop, Whirlpool, 30 Minutes)  
 ½ oz Ella Hops (Flavor & Aroma Hop, Whirlpool, 30 Minutes)  
 ½ oz Azacca Hops (Dry Hop, Flavor & Aroma)  
 ¼ oz Citra Hops (Dry Hop, Flavor & Aroma)  
 ¼ oz Galaxy Hops (Dry Hop, Flavor & Aroma)  
 ½ oz Mosaic Hops (Dry Hop, Flavor & Aroma)  
 ½ oz Ella Hops (Dry Hop, Flavor & Aroma)

**Yeast:**  
 Liquid Yeast: Wyeast 1318 London III Ale Yeast  
 Or  
 Dry Yeast: Safale S-04 Yeast or Lalbrew Verdant IPA Dried Ale Yeast

**Brewing Supplies & Flavors:**  
 5 oz Priming Sugar

- Note 1:** This recipe begins with an initial volume of 5 gallons of wort in the primary fermenter, but due to the massive amount of finishing hops added, you can expect to finish with less than 5 gallons of finished beer.
- Note 2:** The total boil time is 60 minutes. This recipe uses three different hop additions. Please refer to the boxes on the next page for the hop addition schedule.
- Note 3:** 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 4:** At the end of the 60 minute boil, add the hops to your brew kettle shown in the **Whirlpool Hops** table below. Let stand for 30 minutes.
- Note 5:** After approximately 7 days of primary fermentation, siphon the beer to a 5 gallon secondary and add the **Dry Hop** addition listed in the table below. Allow the hops to rest for 7 more days before bottling or kegging.

## 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

Boil Hops		Whirlpool Hops		Dry Hop	
Apollo	¾ oz	Apollo	¼ oz	Azacca	½ oz
		Azacca	½ oz	Citra	¾ oz
		Citra	¼ oz	Galaxy	¾ oz
		Galaxy	¼ oz	Mosaic	½ oz
		Mosaic	½ oz	Ella	½ oz
		Ella	½ oz		

## Brew Statistics:

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

