



# Single Hop New England Imperial IPA (All Grain)



Boom goes the dynamite—or in this case boom goes the hop explosion of massive flavor and aroma that erupts from this hazy monster like some demented, mad scientist performing unethical experiments like cramming your cerebral cortex with such crazy amounts of our little green friends to induce hop psychosis! And if that doesn't sound tempting enough, then consider that warming 8% alcohol all snuggled comfortably beneath that blanket of liquid haze, which pours effortlessly over your tongue with such smooth indulgence that you are comforted in knowing that everything is going to be just fine. And what could be finer than brewing this hypnotic New England imperial IPA using the single flavor hop of your choice? That's right—simply choose your favorite hop, and soon you'll be brewing with a full ten ounces of your best-loved hop to accelerate you at hop-speed into a psychotic humulone haze!

### Just the Facts, Ma'am:

BJCP Style: New England Imperial IPA  
Recipe Size: 5 Gallons  
Efficiency: 75%  
Original Specific Gravity: 1.072 - 1.076  
Final Specific Gravity: 1.012 - 1.016  
Alcohol by Volume: 8.0%  
Color: 7 SRM (Deep Golden)  
International Bittering Units: 70  
Yeast Starter: Good Idea  
Secondary: Helpful  
Time to Awesome Drinkability: 5 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:  
8.7 lbs American 2-Row Malt  
1.6 lbs Vienna Malt  
8 oz Light Caramel Malt (Crushed)  
12 oz Flaked Oats  
1.7 lbs Dextrose Sugar (Add at beginning of boil. See Note 2 below)

Hops: (Please See Note 3 for Scheduled Hop Additions)  
1 oz Centennial Hops  
10 oz Single Hop of Your Choice!

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

Or  
Dry Yeast: Cellar Science HAZY Dried Ale Yeast or  
Mangrove Jack's M66 Hophead Dried Ale Yeast

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: 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: The total boil time is 60 minutes. This recipe uses four different hop additions. Please refer to the boxes on the next page for the hop addition schedule.

Note 4: 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 5: At the end of the 60 minute boil, add the hops to your brew kettle shown in the Whirlpool Hops table above. Let stand for 30 minutes.

Note 6: After approximately 4 days of primary fermentation, add the Dry Hop #1 addition to the primary fermenter. Allow the hops to rest for 7 days.

Note 7: After the 7 days of dry hopping in the primary fermenter, siphon the beer to a 5 gallon secondary and add Dry Hop #2. 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

<u>Boil Hops</u> (60 Minutes)	<u>Whirlpool Hops</u>	<u>Dry Hop #1</u>	<u>Dry Hop #2</u>
Centennial 1 oz	Your Hop 5 oz	Your Hop 3 oz	Your Hop 2 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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