Single Hop New England Imperial IPA

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
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. 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:
9.1 lbs. Extra Light Malt Extract Syrup
2 lbs Dextrose Sugar

Grains & Wort Additives:
8 oz Light Caramel Malt (Crushed)
12 oz Flaked Oats

Hops:
1 oz Summit Hops (Bittering, 65 Minutes)
10 oz Single Hop of Your Choice!

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
Mangrove Jack's M66 Hophead Dried Ale Yeast

Brewing Supplies & Flavors:
1 Large Muslin Bag
5 oz Priming Sugar

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.

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.
- Large measuring cup - 4 cup (32 oz) capacity
- 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 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: This recipe has malt syrup additions at two different times during the boil. Please read all of the instructions before beginning.
Note 3: This recipe uses four different hop additions. Please refer to the boxes on the next page for the hop addition schedule. Before beginning the recipe, we recommend dividing out the required hop quantities for each scheduled addition. Your ingredients may contain include a single 8 oz bag of hops. If you do not have a scale - no problem. Measuring smaller quantities is easy. First, visably separate the 8 oz bag into two equal (4 oz) piles. Then repeat until you have four (2 oz) piles. Repeat again until you have eight (1 oz) piles. This accuracy is adequate for brewing this recipe. It's that simple. You can place your dry hop additions back in the hop bags and freeze them until dry-hopping.
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.

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.
2. Heat water until the temperature is between 150 and 170 degrees. Steep the grains between this temperature range for 30 minutes.

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

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Boil Hops	Whirlpool Hops	Dry Hop #1	Dry Hop #2
Summit 1 oz	Your Hop 5 oz	Your Hop 3 oz	Your Hop 2 oz

3. Remove and discard the grains. Add 4 cups of malt extract syrup (See Note 5 below). To prevent scorching, stir until all of the malt is dissolved. Then bring this mixture to a boil. Watch for boilovers!
   Note 5: Measuring 4 cups (32 fluid ounces) of malt syrup is easy! Make sure you use a measuring cup that holds at least 4 cups (32 fluid ounces). With scissors, cut off a SMALL corner of the malt syrup bag and then slowly squeeze the 4 cups of syrup into the measuring cup. If you are a little over or under, it's no problem. Before you add this malt syrup to your brew pot in Step 3, you may soften it by placing the measuring cup in the microwave and warming it for 30 seconds. Also, before Step 6, be sure to store the opened bag of syrup in an upright position (duh!). We find that propping it upright in a round plastic food storage container (like a Tuppeware) to be the easiest.
4. When boiling begins, add the **Boil Hops** as listed in the table above. 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.
5. With 5 minutes remaining in the 65 minute boil, pause the brew timer and remove the kettle from the heat. Add the remaining malt extract syrup and 2 lbs of dextrose. Stir until dissolved, bring the wort back to a boil, and boil for the last 5 minutes.
6. At the end of the 65 minute boil, remove kettle from the heat. This recipe uses a 30 minute after-the-boil hop addition. Brewers often call this the "whirlpool hop addition" because you stir the hops into the hot wort.
   Add the hops to your brew kettle shown in the **Whirlpool Hops** table above. Stir well. Place the cover over kettle and steep with the heat off for 30 minutes.
   Note: during this steep, it is important to cover the kettle to prevent loss of the delicate and volatile hop oils.

Chill out, Man! (Chill the Wort)

1. At the end of the 30 minute whirlpool period, 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.
2. Add your chilled wort to the 2 gallons of water already in your fermenter.
3. Add any extra water needed to bring the total volume in your fermenter to 5 gallons.
4. 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!)

1. 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.
2. 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.
3. 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.

1. 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.
2. Active fermentation may take as long as two weeks after pitching the yeast, although fermentation may finish in 3 to 5 days.
3. Dry Hop Addition 1: After the beer has been in the primary fermenter for approximately 4 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:

1. 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**.
2. Allow the hops to sit in the secondary for approximately another 7 days before bottling.

Time to Bottle!

There a 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!

1. 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.
2. Dissolve 5 oz of priming sugar in 16 oz water. Boil for 5 minutes.
3. 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.
4. 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.

1. 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!
2. 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.
3. 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!