



# Single Hop New England Session IPA (All Grain)

When you're feeling lazy and you want it hazy and you'll be drinking it like crazy, then look no further than this juice-box, hop-bomb New England session IPA. With its lusciously creamy mouthfeel and its utterly hypnotic haze, what could be better than your relaxing session of all-day drinkability? How about becoming the master of your domain with a single click? That's right, now you can brew this amazing New England session IPA using the single flavor-and-aroma hop of your choice. Simply click below to select your favorite hop, and soon you'll be brewing with a full eight ounces of your favorite finishing hop. But for all that's good and pure, click quickly, because with that many hop choices, you'll drive yourself crazy trying to decide!

### Just the Facts, Ma'am:

BJCP Style: New England Session IPA  
 Recipe Size: 5 Gallons  
 Efficiency: 75%  
 Alcohol by Volume: 4.7%  
 Color: 5 SRM (Juicy Golden!)  
 International Bittering Units: 42  
 Yeast Starter: Nah  
 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:

7.3 lbs American 2-Row Malt  
 8 oz CaraBlonde Malt (Crushed)  
 12 oz Flaked Oats

#### Hops: (Please See [Note 2](#) for Scheduled Hop Additions)

1 oz Willamette Hops  
 8 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

#### 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 four 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 above. Let stand for 30 minutes.

**Note 5:** 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 6:** 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> | <u>Whirlpool Hops</u> | <u>Dry Hop #1</u> | <u>Dry Hop #2</u> |
|------------------|-----------------------|-------------------|-------------------|
| Willamette 1 oz  | Your Hop 3½ oz        | Your Hop 2½ 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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