



# Single Hop New England IPA (All Grain)



Gazing at that beer in your glass, you ask yourself, "Am I crazy or is this beer hazy?" We can't make a psychological assessment on that first part, but this beer is definitely hazy, and for a New England IPA, that's the way we like it! On your palate this beer is soft and full and creamy, but in your brain this beer is crazy with the hops to the extent that it's hard to hold your glass of beer when you're in a straight jacket! Well, here's your opportunity to wrest control of your sanity with a single click of your mouse. How so, you ask? Easy—now you can brew this amazing New England IPA using the single flavor-and-aroma hop of your choice. Simply select your favorite hop, and soon you'll be brewing with a full eight ounces of your most-loved finishing hop. But don't wait too long, and for all that's good and pure, choose quickly, because with that many hop choices, you'll drive yourself crazy trying to decide!

### Just the Facts, Ma'am:

BJCP Style: New England IPA  
Recipe Size: 5 Gallons  
Efficiency: 75%  
Original Specific Gravity: 1.061 - 1.065  
Final Specific Gravity: 1.011 - 1.015  
Alcohol by Volume: 6.5%  
Color: 7 SRM (Juicy Golden-Amber!)  
International Bittering Units: 60  
Yeast Starter: Recommended  
Secondary: Recommended  
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:  
9.3 lbs American 2-Row Malt (Crushed)  
8 oz Light Caramel Malt (Crushed)  
4 oz Honey Malt (Crushed)  
16 oz Flaked Oats  
1 lb Dextrose Sugar (Add to beginning of boil)

Hops: (Please See Note 2 for Scheduled Hop Additions)  
1 oz Centennial 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: Mangrove Jack's M66 Hophead Dried Ale Yeast OR  
Cellar Science HAZY 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>
Centennial 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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