



# Roid Rage Imperial IPA (All Grain)

Guaranteed to blow a gasket in your cranial control center and catapult you into a hop-induced humulone rage where you snatch that thirty-pack of light sissy lager and hurl it with 101-IBU-fueled abandon against the wall and revel in the squirting and squirming casualties! And while you're boot-stomping any survivors, you can reflect happily upon the intense hop aroma back-flushing through your nasal cavities to pummel your tongue with absurd hop bitterness and a melee of fitful hop flavors like pine and citrus and flowers—but before you boot-stomp those pretty flowers, you can smile peacefully at the clean and supportive malty backbone placating your senses—before you head-butt the refrigerator and reach for another, of course.

### Just the Facts, Ma'am:

BJCP Style: 14C. Imperial IPA  
Original Specific Gravity: 1.091 - 1.095  
Final Specific Gravity: 1.013 - 1.017  
Recipe Calculation Efficiency: 75%  
Recommended Secondary Aging: Yes  
Liquid Yeast Starter Recommendation: Yes  
Total Boiling Time: 60 Minutes  
Alcohol by Volume: 10.2%  
Color: 8 SRM (Vein-in-your-forehead-bursting amber!)  
International Bittering Units: 101  
Time to Awesome Drinkability: 10 Weeks!

### Brew Statistics:

Brew Day Date ( / / )  
Original Specific Gravity: \_\_\_\_\_  
My Efficiency: \_\_\_\_\_  
Final Specific Gravity: \_\_\_\_\_  
Secondary Rack Date ( / / )  
Bottling / Kegging Date ( / / )  
Date I Drank Last Beer (This Stinks!) ( / / )

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:

14.0 lbs American 2-Row Malt  
0.8 lbs Light Wheat Malt  
8 oz 10L Crystal Malt  
8 oz Amber Malt  
1 lb Dextrose (Add to beginning of boil)

#### Hops & Hop Addition Schedule:

1 oz Nugget Hops (Bittering, 60 Minutes)  
1 oz Galena Hops (Bittering, 60 Minutes)  
1 oz Columbus Hops (Bittering, 60 Minutes)  
1 oz Willamette Hops (Flavor & Aroma Hop, After-the-Boil Steep, 10 Minutes)  
1 oz Cascade Hops (Flavor & Aroma, Dry Hop)  
1 oz Centennial Hops (Flavor & Aroma, Dry Hop)  
1 oz Zythos Hops (Flavor & Aroma, Dry Hop)

#### Yeast:

Liquid Yeast: Wyeast 1056 American Ale Yeast or Wyeast 1272 American Ale II Yeast  
Or  
Dry Yeast: Safale US-05 Ale Yeast or Lalbrew BRY-97 West Coast Dried Ale Yeast

#### Brewing Supplies & Flavors:

5 oz Priming Sugar

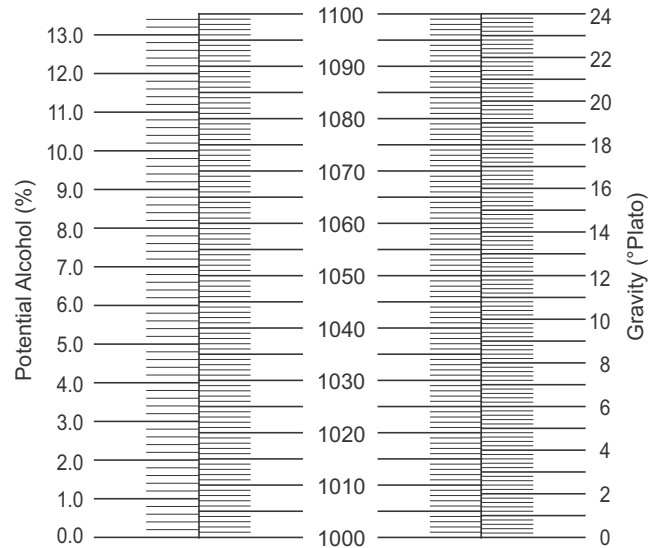
#### Liquid Yeast Activation Before Brewing:

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.

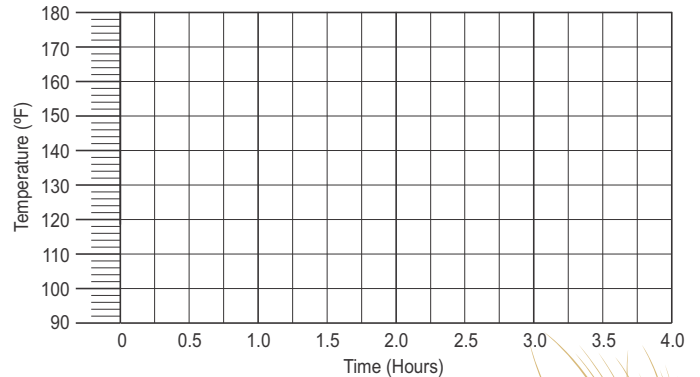
### Mash Schedule:

Saccharification Rest: 150°F for 60 Minutes  
Mash-Out: 168°F for 5 Minutes

### OG



### Mash Temperature and Time



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