



# Slurp of Sunlight Imperial IPA (All Grain)



Yeah, man, Vermont! Okay, you freaky dudes and hippie chicks with your tie-dyed tee shirts, dreadlocks and Birkenstocks—we don't know what wacky weed you've been packin' in that peace pipe, but when you start babbling crazy shit like you're gonna take a **Sip of Sunshine**, well, we assume you've been visiting the funny farm, and now those neurotransmitters are doing a little happy dance in that synaptic junction and you're seeing some whacked out stuff that just ain't there. On the other hand, maybe you're onto something, with your frosty pint of this humulone-silly IPA, which is brimming with layers upon delicious layers of fruit juicy citrus and tropical hop flavors that, come to think of it, are most certainly giving your neurotransmitters those happy feet. So take a big drag and feel that heady rush of humulone haze, because now you've got the swirly eyes, and you'll certainly be taking another slurp of sunlight!

### Just the Facts, Ma'am:

BJCP Style: 22A. Imperial IPA  
Recipe Size: 5 Gallons  
Boil Time: 60 Minutes  
Efficiency: 75%  
Original Specific Gravity: 1.074 - 1.078  
Final Specific Gravity: 1.014 - 1.018  
Alcohol by Volume: 8.0%  
Color: 8 SRM (A Sip of Golden Sunshine!)  
International Bittering Units: Approximately 75 (varies by hop stand utilization)  
Yeast Starter: Recommended  
Secondary: Recommended  
Time to Awesome Drinkability: 10 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:  
8.8 lbs American 2-Row Malt  
2 lbs Vienna Malt  
12 oz Carapils Malt (Crushed)  
4 oz Caramunich Malt (Crushed)  
4 oz CaraRed Malt (Crushed)  
16 oz Flaked Oats  
1 lb Dextrose (Add at beginning of boil)

Hops:  
1 oz CTZ / Columbus Hops (Bittering, 65 Minutes)  
½ oz Citra Hops (Bittering, 65 Minutes)  
3½ oz Citra Hops (Flavor & Aroma, Whirlpool, 30 Minutes)  
4 oz Citra Hops (Flavor & Aroma, Dry Hop)

Yeast:  
Liquid Yeast: Wyeast 1056 American Ale Yeast  
Or  
Dry Yeast: Safale US-05 Yeast OR Lallemand BRY-97 Yeast

Brewing Supplies & Flavors:  
5 oz Priming Sugar

Note 1: Because of the high 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 2: Dry Hopping - After approximately 7 days of primary fermentation, add 4 oz of Citra hops when transferring the beer to the secondary fermenter. Allow the hops to rest for 7 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

### 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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Well, that was easier than making a shoe stink! My brew buddy had a problem, though. Okay, perhaps he drank a few too many home brews during the afternoon. Go figure! But here's the conundrum: now that he's seeing double, he claims we just brewed a ten gallon batch!

