



Three and Out Imperial Black IPA (All Grain)

The gridiron stretches before you in endless yards beneath the stadium lights as the grunting linebackers' steamy breaths return you to the reality of third-and-long and the impending blitz of roid-raging mountains of muscle. But now is not the time to begin dreaming of this post-game imperial black IPA, because at 11% alcohol, you'll immediately feel the comforting onslaught of the big maltiness in this ruggedly built black bomb, with its over-the-top hop bitterness defiantly challenging the backdrop of toasty caramel and refined roastiness in a foot race to a colossal hop-flavor finish. And as that play clock ticks down, your dream of that first down is overshadowed by your dream of this luscious brew—but either way, the impending onslaught of those muscle mountains or three pints of these bruising beauties will seal your fate as your consciousness fades to black.

Just the Facts, Ma'am:

BJCP Style: 14C. Imperial IPA
Original Specific Gravity: 1.096 - 1.100 (Okay, so it's black. Take it up with the BJCP, those pencil-necked, pencil pushing bureaucrats!)

Final Specific Gravity: 1.012 - 1.016
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: Yes
Liquid Yeast Starter Recommendation: Yes
Total Boiling Time: 60 Minutes
Alcohol by Volume: 11.0%
Color: 31 SRM (Big, Brutal Black Bruiser!)
International Bittering Units: 95
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:

- 14.1 lbs American 2-Row Malt
- 0.8 lbs Light Wheat Malt
- 8 oz 20L Crystal Malt
- 8 oz Amber Malt
- 16 oz De-husked Carafo II Malt
- 1 lb Dextrose (Add to beginning of boil)

Hops & Hop Addition Schedule:

- 2 oz Sterling Hops (Bittering, 60 Minutes)
- 1 oz Nugget Hops (Bittering, 60 Minutes)
- ½ oz Wai-iti Hops (Flavor & Aroma, 10 Minutes)
- ½ oz Wai-iti Hops (Aroma, 1 Minute)
- 1 oz Centennial Hops (Dry Hop, Flavor & Aroma)
- 1 oz Cascade Hops (Dry Hop, Flavor & Aroma)
- 1 oz Zythos Hops (Dry Hop, Flavor & Aroma)

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

Plus 1 Red Star Premier Blanc yeast (Add to secondary to ensure complete fermentation)

Brewing Supplies & Flavors:

5 oz Priming Sugar

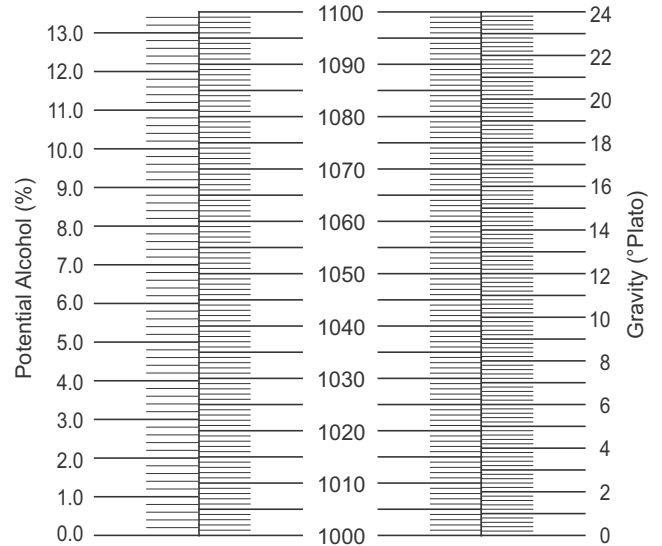
Liquid Yeast Activation Before Brewing:

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.

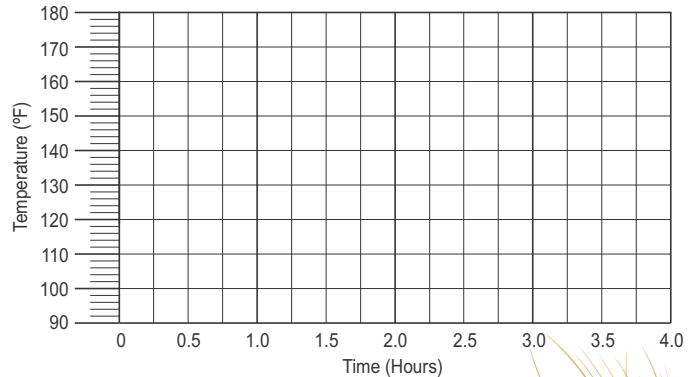
Mash Schedule:

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

OG



Mash Temperature and Time



Boomchugalug.com

