



Thunderbolts & Lightning Imperial Apricot IPA (All Grain)



One summery afternoon while relaxing beneath a shady tree and contemplating the bubbles rising in your glass, you heard a snap, and then when WHAMOO! You were bonked on the noggin with a falling apricot! But instead of seeing stars, you saw lightning, and in a moment's genius you discovered the law of iso-apri-delish-iosi-ism, which is long-haired gobbledygook for, "Holy s#%t, Hop Boy! This amped-up imperial apricot IPA is mo#%er-f*king, a\$\$-k*&%ing awesome!" (Censor's note: we apologize for any sudden outbursts of profanity. Research reports that apricot-bonked inspiration stirs the depths of rabid, hop-psychotic intellectualism.) Who would've guessed that the juicy ripeness of apricot married with hop-flavor-explosion titillates the taste buds like Olympian gods hurling thunderbolts of yumminess upon your senses? Well, brush the guessing aside, because with one sip you'll be a believer—except that you'll glance down in disbelief at how you drained your glass with lightning speed!

Just the Facts, Ma'am:

BJCP Style: 14C. Imperial IPA With Apricot Flavor
Original Specific Gravity: 1.074 - 1.078
Final Specific Gravity: 1.012 - 1.016
Alcohol by Volume: 8.1%
Color: 9 SRM (An apricotty light amber! Hey, is "apricotty" really a word?)
International Bittering Units: 85
Yeast Starter: Recommended For Liquid Yeast
Secondary: Recommended
Time to Awesome Drinkability: 8 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:

9.9 lbs American 2-Row Malt
0.8 lbs Wheat Malt
5 oz 10L Crystal Malt (Crushed)
4 oz 40L Crystal Malt (Crushed)
2 lbs Corn Sugar (Add to beginning of boil)

Hops:

2 oz Warrior Hops (Bittering, 60 Minutes)
¼ oz Azacca Hops (Flavor & Aroma Hop, After-the-Boil Steep, 10 Minutes)
¼ oz Falconer's Flight Hops (Flavor & Aroma Hop, After-the-Boil Steep, 10 Minutes)
¼ oz Wai-iti Hops (Flavor & Aroma Hop, After-the-Boil Steep, 10 Minutes)
¼ oz Zythos Hops (Flavor & Aroma Hop, After-the-Boil Steep, 10 Minutes)
¼ oz Azacca Hops (Flavor & Aroma, Dry Hop)
¾ oz Falconer's Flight Hops (Flavor & Aroma, Dry Hop)
¾ oz Wai-iti Hops (Flavor & Aroma, Dry Hop)
¾ oz Zythos Hops (Flavor & Aroma, Dry Hop)

Yeast:

Liquid Yeast: Wyeast 1056 American Ale Yeast or Wyeast 1272 American II Ale Yeast

Or

Dry Yeast: Safale US-05 Yeast or Lalbrew BRY-97 West Coast Dried Ale Yeast

Brewing Supplies & Flavors:

4 oz Apricot Flavor Extract (Add 1 Day before bottling, or directly to your keg)
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.

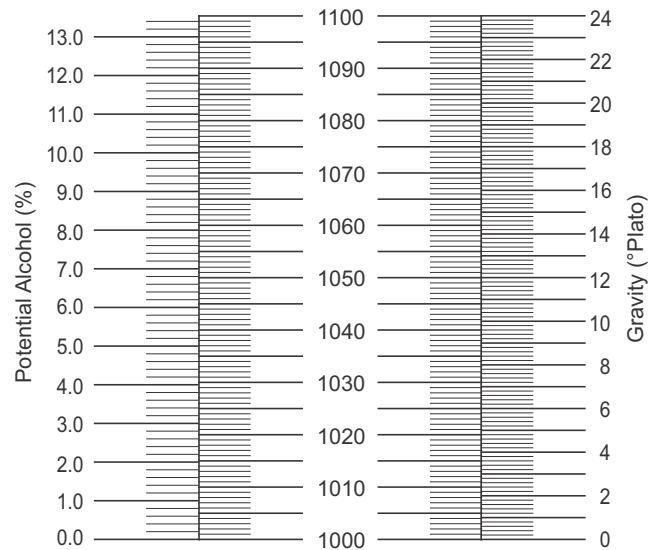
Mash Schedule:

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

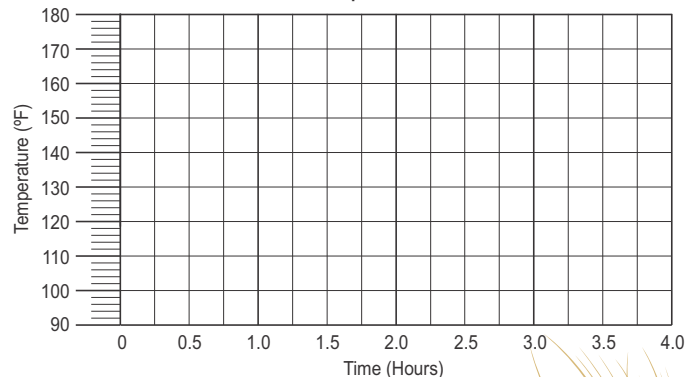
Brew Statistics:

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

OG



Mash Temperature and Time



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