



Whiny The Youngster IPA (All Grain)

Whaa! Oh, poor baby. What's the matter? Eight ounces of hops not enough for you? How about nine? Well, quit your whining, because we'll pacify you with a full ten ounces of hops in a five gallon batch. Yeah, that's right, and you can change out of that stinky diaper and snuggle into your big boy training pants, because you're in the big league now. But slow down—let's tie on your little bibby-boo-boo, because we can see you drooling with the thought of that delectable malt and delicate caramel being absolutely pounded into a pulp by this ridiculous amount of hops. Oh, stop your sniffing, because your nose will be so overwhelmed with the resinous eruption of citrus, pine and all sorts of sundry pungent floral flavors that we'll have to shove a pacifier in your mouth to shut you up. So don't come crying to us when you've made poopy in those underpants—just pour yourself another cold one and feel yourself disappearing into a humulone haze so thick that it's sure to soothe you more than your little teddy bear or fuzzy baby blanket and pacify even the whiniest amongst us.

Just the Facts, Ma'am:

BJCP Style: 14C. Imperial IPA
Recipe Size: 5 Gallons
Original Specific Gravity: 1.068 - 1.072
Final Specific Gravity: 1.007 - 1.011
Alcohol by Volume: 8.0%
Color: 11 SRM (Whaa! I don't know what 11 SRM means!)
International Bittering Units: 101
Yeast Starter: Yes
Secondary: Yes
Time to Awesome Drinkability: 10 Weeks! (Like you can wait, you big baby!)

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:

9.3 lbs American 2-Row Malt
10 oz 40L Crystal Malt
6 oz Carapils Malt
2 lbs Corn Sugar (Add to beginning of boil)

Hop Usage Chart

1 Amarillo
2 Columbus / CTZ
3 Centennial
4 Simcoe

Hops & Hop Addition Schedule:

1¼ oz Simcoe Hops (Bittering, 60 Minutes)
¾ oz Centennial Hops (Bittering, 60 Minutes)
¾ oz Columbus Hops (Bittering, 60 Minutes)
1½ oz Simcoe Hops (Flavor & Aroma, After-the-Boil Steep, 10 Minutes)
1 oz Centennial Hops (Flavor & Aroma, After-the-Boil Steep, 10 Minutes)
1 oz Amarillo Hops (Dry Hop, Flavor & Aroma)
1¼ oz Simcoe Hops (Dry Hop, Flavor & Aroma)
1¼ oz Centennial Hops (Dry Hop, Flavor & Aroma)
1¼ oz Columbus 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 Yeast or Lalbrew BRY-97 West Coast Dried Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

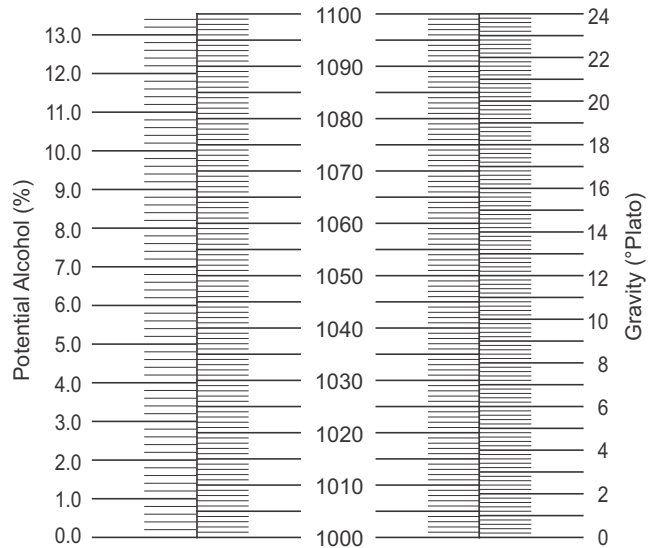
Liquid Yeast Activation Before Brewing:

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.

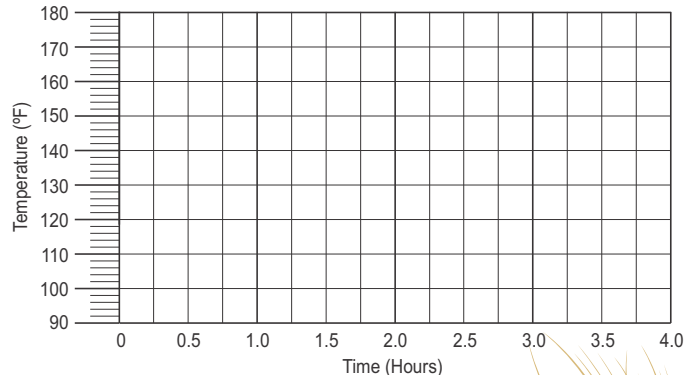
Mash Schedule:

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

OG



Mash Temperature and Time



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