

Yippie-Yi-Yay IPA (All Grain)



Yeah, we've got your number. You're that guy (or gal). You're a discerning beer lover. You love IPAs. You love the rich maltiness, the subtle toasty caramel, and you want big hop flavor and aroma (and you mean BIG!), but on the other hand, you're suffering from IBU overload, also known as bitterness fatigue. Yeah, you love the occasional Imperial IPA, but come on—having your brain fried with high alcohol and your tongue steamrolled with off-the-scale bitterness makes for a pretty short beer drinking session. And that's what you're after—a hop-flavor loaded session IPA that you can toss a bunch back without waking up with your tongue in the infirmary. Well Yippie-Yi-Yay, because your solution is here! With a "mild" 6.3% alcohol and 41 IBUs, this easy chugging IPA has just the perfect amount of bitterness to keep things interesting, but it will flood your senses with a deluge of hop flavor and aroma! In your face, man! What could be better? So jump up and celebrate, for the only thing keeping you from chanting "Yippie-Yi-Yay!" will be your recognition of an empty pint!

Just the Facts, Ma'am:

BJCP Style: 14B. American IPA
 Original Specific Gravity: 1.059 - 1.063
 Final Specific Gravity: 1.011 - 1.015
 Recipe Calculation Efficiency: 75%
 Recommended Secondary Aging: Yes
 Liquid Yeast Starter Recommendation: No, but it helps!
 Total Boiling Time: 60 Minutes
 Alcohol by Volume: 6.3%
 Color: 7 SRM (A pint of Light Amber Celebration!)
 International Bittering Units: 41
 Time to Awesome Drinkability: 6 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:

10.4 lbs American 2-Row Malt
 7 oz 10L Crystal Malt
 5 oz Amber Malt
 4 oz Torrefied Wheat

Hops & Hop Addition Schedule:

½ oz Columbus Hops (Bittering, 60 Minutes)
 ½ oz Zythos Hops (Bittering, 30 Minutes)
 ¼ oz Columbus Hops (Flavor & Aroma, 10 Minutes)
 ¼ oz Centennial Hops (Flavor & Aroma, 10 Minutes)
 ¼ oz Amarillo Hops (Aroma, 1 Minute)
 ¼ oz Columbus Hops (Aroma, 1 Minute)
 ½ oz Cascade Hops (Flavor & Aroma Hop, After-the-Boil Steep, 10 Minutes)
 ¾ oz Amarillo Hops (Dry Hop, Flavor & Aroma)
 ¾ oz Centennial Hops (Dry Hop, Flavor & Aroma)
 ½ oz Cascade Hops (Dry Hop, Flavor & Aroma)
 ½ oz Zythos Hops (Dry Hop, Flavor & Aroma)
 ¼ 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 Ale Yeast or Lalbrew BRY-97 West Coast Dried Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

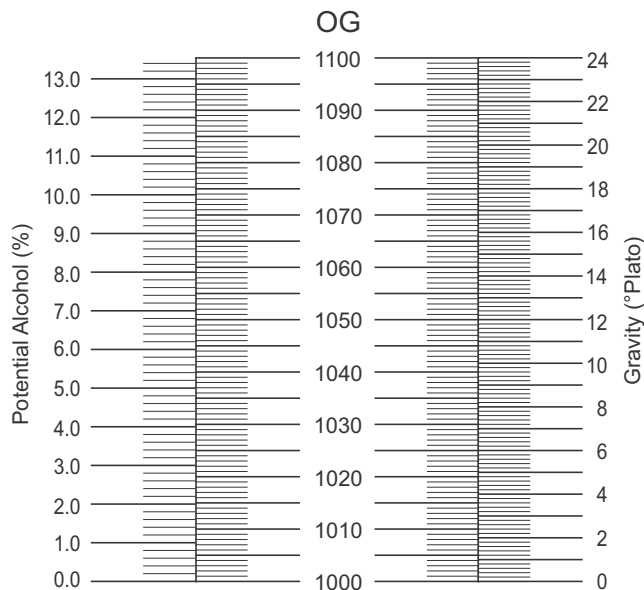
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation 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:

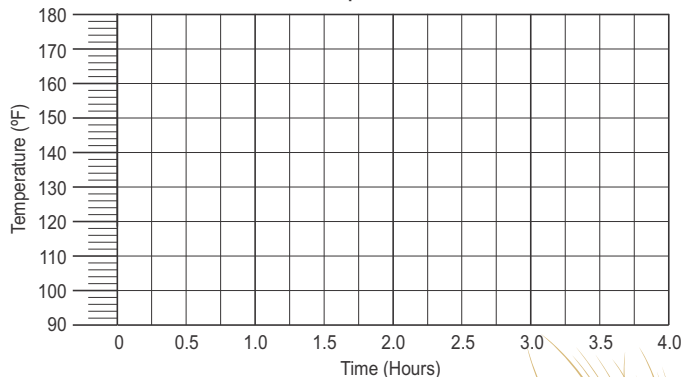
Saccharification Rest: 150°F for 60 Minutes
 Mash-Out: 168°F for 5 Minutes

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!) (/ /)



Mash Temperature and Time



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