

CASCADE MOUNTAINS WEST COAST IMPERIAL IPA (All Grain)

Official NORTHERN BREWER Instructional Document

Imperial IPA used to essentially mean a “doubling” of everything in a recipe - dating from the time when kings and emperors would receive a brewer’s best efforts as tribute. In modern times, early efforts at west coast brewing powerhouses such as Stone, Rogue, and Blind Pig often did take that simple of an approach - start with a basic IPA, and make it times two. Over time, themes and variations came about that tweaked the formula. Preference shifted away from malt-dominators, towards a leaner, crisper, less sweet-finishing beer. The hopping regime also shifted from simply “more hops at more times” to later and later in the boil, spilling over heavily into the dry hop. The end result is a hop-dominated, high alcohol beer that threatens yearly hop supplies with it’s obsession over the richest oils and aromatics.

O.G: 1.086 READY: 6 WEEKS

Suggested fermentation schedule:

- 1 week primary, 2-3 weeks secondary, 2-3 weeks bottle conditioning

MASH INGREDIENTS

- 10 lbs. Rahr 2-row
- 4.5 lbs. English Maris Otter
- 0.50 lbs. Briess Caramel 10

BOIL ADDITIONS & TIMES

- 1 oz. Summit (FWH) - add to kettle as wort drains from the mash tun
- 1 oz. Summit (60 min)
- 2 oz. Cascade (20 min)
- 2 lbs Corn sugar (5 min)
- 2 oz. Cascade (0 min) - Steep for 30-45 minutes after turning off heat
- 4 oz. Cascade (Dry hop 7-10 days) - Add to secondary fermenter, approximately 1 week before bottling.

YEAST

- **DRY YEAST (DEFAULT):** Danstar BRY-97 West Coast Ale Yeast Optimum temperature: 60-72F
- **LIQUID YEAST OPTION:** Wyeast # 1272 American Ale II Yeast. Optimum temperature: 60-72°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch’ Rest: 151° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz. Summit (FWH) - add to kettle as wort drains from the mash tun

1 oz. Summit (60 min)

2 oz. Cascade (20 min)

2 lbs Corn sugar (5 min)

2 oz. Cascade (0 min) - Steep for 30-45 minutes after turning off heat

4 oz. Cascade (Dry hop 7-10 days) - Add to secondary fermenter, approximately 1 week before bottling.

YEAST

DRY YEAST (DEFAULT): Danstar BRY-97 West Coast Ale Yeast
Optimum temperature: 60-72°F

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