

HOPS LAMB IMPERIAL IPA (All Grain)

Official NORTHERN BREWER Instructional Document

Pouring a pint of this anything-but-sheepish ale will overcome your senses with intense hop character. Dominant notes of citrus, stone fruits, and floral character relentlessly invade your nostrils while the woolly soft malt backbone and slight honey flavor mingle in the background and round out the palate. Hops Lamb's deep golden hue produces a firm, billowy, off-white foam head which serves as the vehicle for releasing the uncanny aroma produced by a colossal dry-hop addition. Be sure to maintain vigilance while enjoying this powerful brew - Hops Lamb's 10% ABV and huge hop character can easily render you witless.

O.G: 1.089 READY: 8 WEEKS

Suggested fermentation schedule:

- 1-2 week primary; 2-4 weeks secondary;
- 1-2 weeks bottle conditioning

MASH INGREDIENTS

- 15 lbs Rahr 2-Row
- 1 lbs Briess Caramel 20L

BOIL ADDITIONS & TIMES

- 1 oz Centennial (60 min)
- 1 oz Glacier (20 min)
- 1 oz Vanguard (20 min)
- 1 oz Centennial (5 min)
- 3 oz Amarillo (0 min)
- 2 lbs Clover Honey (0 min)
- Dry Hops 3 oz Simcoe and 1 oz Amarillo - add to secondary fermenter one to two weeks before bottling day

YEAST (2 PACKS OR AN APPROPRIATE YEAST STARTER)

Dry yeast (default) Safale US-05.
Optimum temperature: 59°- 75°F

Liquid yeast options:

Wyeast #1056 American Ale Yeast.
Optimum temperature: 60°- 72°F

-OR-

White Labs WLP001 California Ale.
Optimum temperature: 68°- 73°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

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1 oz Vanguard (20 min)

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3 oz Amarillo (0 min)

2 lbs Clover Honey (0 min)

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