



May all your fermentations be Great Fermentations!

Bombastic IPA – HOPS! HOPS! HOPS!

A hop lover's dry-hopped dream come true...gold in color with intense citrusy hop aroma and complex hop flavor of passion fruit and gooseberry. The high alcohol provides a balance to this massively hopped IPA.

BEER SPECS

Original Gravity:

1.078 —1.080 @ 65% efficiency

1.084 —1.086 @ 70% efficiency

1.090 —1.092 @ 75% efficiency

Final Gravity: 1.014—1.018

IBU: 88-98

ABV%: 7.9% - 10.2%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

A moderate mash temperature is recommended to create a fermentable wort that will still retain some body. We suggest a mash temperature of 151° - 153°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation is recommended to improve clarity, reduce sedimentation and for dry-hopping. Leave dry hops in contact with the beer for 4-7 days. If not doing a secondary fermentation, we recommend adding the dry hops after primary fermentation is complete.

RECIPE DETAILS

17 lbs. 2-Row Brewer's Malt

1 lb. Vienna Malt

0.5 lb. Carapils Malt

FERMENTABLES

-75 Minute Boil-

Be sure to account for extra volume for the extended boil time

0.75 oz. Galena hops, added at the beginning of the 75 minute boil

0.5 oz. Galena hops, added 60 min from the end of the boil

0.5 oz. Columbus hops, added 30 min from the end of the boil

1.0 tsp. Irish moss (*optional*), added 20 min from the end of the boil

1.0 oz. Warrior hops, added 15 min from the end of the boil

1.5 oz. Columbus hops, added 5 min from the end of the boil

1.5 oz. Citra hops, added 1 min from the end of the boil

2.0 oz. Citra hops, added as a dry hop

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1056 American Ale, Wyeast #1272 American Ale II, Safale S-05 dry yeast

Note: *To ensure proper fermentation, a yeast starter or two (2) packets of yeast are recommended for this beer.*

