



Brain Freeze — Modeled on Zombie Ice!

Enough Citra hops to bring the dead back to an unholy state of life, this beer is modeled on 3 Floyd's Zombie Ice. This Double Pale Ale is like our Brain Eater Pale Ale on steroids! A big malt backbone balances the Citra hop character and allows this beer to drink smoothly. Lots of hop character without a ton of bitterness, this beer is sure to please the most die hard hopheads!

BEER SPECS

Original Gravity:

1.079 — 1.081 @ 65% efficiency

1.084 — 1.086 @ 70% efficiency

1.090 — 1.092 @ 75% efficiency

Final Gravity: **1.017 — 1.020**

IBU: 44—48

SRM: 7—9

ABV%: 7.7% - 9.8%

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 low to moderate mash temperature is recommended to create a nice DIPA that has a great balance between body and fermentability. We suggest a mash temperature of 149° - 151°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation for one week can be used to improve clarity and reduce sedimentation, if desired.

RECIPE DETAILS

13 lbs. 2-Row Brewer's Malt

1.5 lb. Munich Malt

0.5 lbs. Crystal 60L Malt

0.5 lb. Carapils Malt

FERMENTABLES

0.25 oz. Citra hops, added as a first wort hop

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

0.75 oz. Citra hops, added 15 min from the end of the boil

1.0 oz. Citra hops, added 10 min from the end of the boil

1.0 lb. Corn Sugar, added 10 min from the end of the boil

1.0 oz. Citra hops, added 5 min from the end of the boil

2.0 oz. Citra hops, added at flameout

3.0 oz. Citra hops, added as a dry hop

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1968 London ESB, White Labs WLP002 English Ale, Imperial Yeast A09 Pub, or Safale S-04 Dry Yeast

A starter or two standard packs of yeast are highly recommended.

Brewer's Notes: This beer is modeled after Zombie Ice, and as such, uses a ton of Citra hops! Not really a whole lot to say on this one...it's a big, hoppy Double Pale Ale that is hopped exclusively with Citra hops, has a fairly simple grain bill and uses an English yeast strain to create a fabulous beer! For this beer, we recommend dry hopping for a short time period of about 3 days right before bottling or kegging.

