



May all your fermentations be Great Fermentations!

## Heady Nugs — Enormously Hopped Imperial IPA with a quarter pound (no that's not a misspelling) of dry hops

Whoa, dude... this West Coast IPA is jammed full of huge late and dry hop additions with pungent, resinous American hops, bursting with hop flavor and aroma. It finishes bone dry, and is surprisingly easy drinking for a 9.5% ABV beer. If you like massive hop flavor and aroma, you'll love this guy!

### BEER SPECS

#### Original Gravity:

1.080 — 1.082 @ 65% efficiency

1.085 — 1.087 @ 70% efficiency

1.089 — 1.091 @ 75% efficiency

**Final Gravity:** 1.010 — 1.014

**IBU:** 74—80

**ABV%:** 9.7% - 10.1%

**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:

In order to achieve a highly fermentable wort, we suggest you mash this beer low, between 148° and 150° F.

#### Fermentation Schedule:

Due to the abundance of fermentable sugar, this beer should be fermented with 2 packs of yeast, or an appropriate yeast starter.

Ferment between 66-68° F for 10-12 days. Once active fermentation stops, dry hop in the primary fermenter for 7 days.

### RECIPE DETAILS

12.50 lbs American 2 Row Barley

0.50 lb Crystal 40°L malt

0.25 lb Carapils Malt

2.00 lb Corn Sugar

### FERMENTABLES

1.0 oz Simcoe Hops, Boil 60 Minutes

1.0 oz Columbus Hops, Boil 15 Minutes

1.0 oz Columbus Hops, Boil 10 Minutes

1.0 oz Nugget Hops, Boil 5 Minutes

1.0 oz Columbus Hops, Boil 0 Minutes

1.0 oz Simcoe Hops, Boil 0 Minutes

3.0 oz Columbus Hops, Add as Dry Hop

1.0 oz Simcoe Hops, Add as Dry Hop

### BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1272 American Ale II, Safale 05

