



## Piney the Welder – Piney...sounds and tastes very similar to a famous, big West Coast beer!

Big on hop flavor and aroma, this beer is strikingly similar to a famed West Coast double/imperial IPA! Using hop extract for bitterness and a ton of hops at flameout and as dry hops, this beer is quite resinous and delicious. Cheers to Piney the Welder!

### BEER SPECS

#### Original Gravity:

1.064 —1.066 @ 65% efficiency

1.068—1.070 @ 70% efficiency

1.073—1.075 @ 75% efficiency

**Final Gravity:** 1.009—1.012

**IBU:** 85-90

**ABV%:** 6.8% - 8.7%

**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 more fermentable wort that is perfect for this double/imperial IPA!. We suggest a mash temperature of 150° - 152F.

#### Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation can be used to improve clarity, reduce sedimentation and for dry-hopping. Plan to dry-hop for 12-14 days, with the last dry hop additions added 5 days before bottling or kegging.

### RECIPE DETAILS

- 12 lbs.** 2-Row Brewer's Malt
- 0.5 lb.** Crystal 60L Malt
- 0.5 lb.** Carapils Malt
- 1 lb.** Corn Sugar, added at last 10 minutes of the boil  
(See boil schedule below)

### FERMENTABLES

- 0.35 oz** Liquid hop extract, added at the beginning of the 60 minute boil
- 1.0 tsp.** Irish moss (*optional*), added 20 min from the end of the boil
- 1 lb.** Corn Sugar, added at last 10 minutes of the boil
- 2.5 oz** Simcoe hops, added at the end of the boil
- 1.0 oz** Centennial hops, added at the end of the boil
- 1.0 oz.** Each: Centennial, Columbus & Simcoe hops, added as a dry hop. Allow to stay in contact with beer for 12-14 days  
(First dry hop additions)
- .25 oz** Each: Centennial, Columbus & Simcoe hops, added as a dry hop. Add to fermenter in the last 5 days of dry-hopping  
(Second dry hop additions)

### BOIL SCHEDULE

**YEAST SUGGESTIONS:** Imperial Organic Yeast A07 Flagship, Wyeast #1056 American Ale, White Labs WLP001 California Ale, or Safale S-05 Dry Yeast. If using a liquid yeast, a starter or two packets of yeast is highly recommended.

**Brewer's Notes:** This is a clone of a similarly-named double/imperial IPA from a famed California brewery. To make this recipe, we looked at what their brewer had to say, as well as a few popular clone recipes, and came up with this. The use of hop extract for bittering allows for a lot of bitterness without all the associated hop trub. While the IBUs might not be calculated at over 100, it's still got all the hop character you could want! The key to this beer is in the knockout and dry hops that add a ton of hop flavor and aroma! Dry hopping occurs in two stages: the first addition is left in for 12 to 14 days, and the second is added with 5 days left in the process.

