

# 115TH DREAM HOPBURSTED IMPERIAL IPA

Official NORTHERN BREWER Instructional Document

History has known this terrifying ale by many names: Darth Humulus, One Pound Johnny, the Green Monster, Cerveza del Diablo, Lord of the Fly Sparge, Harvester of Cones. There's no need for us to gild the lily, so how about some data followed by some facts: one pound of hops (yeah, a pound of hops), 9.2% abv, IBUs in the neighborhood of 120, BU:GU ratio of 1.2:1. Hopbursting is a technique that contributes a significant percentage of a beer's total bitterness through late additions, which as a byproduct creates a psychedelic amount of hop aroma and flavor. This kit uses enough ingredients to brew at least four session beers. If you serve this beer to a Michelob Ultra drinker, he or she will cry. If this was a 1950s horror flick, this IPA would climb out of the fermenter and turn on its master. Your dentist does not want you to brew or drink this beer. Sorry in advance about your tooth enamel.

**OG: 1.087 READY: 3 MONTHS**

1-2 weeks primary, 4-6 weeks secondary, 2-4 weeks bottle conditioning

## KIT INVENTORY:

### FERMENTABLES

- 6 lbs Amber malt syrup (60 min)
- 6 lbs Gold malt syrup late addition (15 min)
- 2 lbs Corn sugar late addition (0 min)

### HOPS & FLAVORINGS

- 2 oz Cluster hops (60 min)
- 2 oz Cluster hops (30 min)
- 3 oz Hopburst hop blend (15 min)
- 3 oz Hopburst hop blend (10 min)
- 3 oz Hopburst hop blend (5 min)
- 3 oz Hopburst hop blend (0 min)

### YEAST

- **WYEAST 1056 AMERICAN ALE.** Apparent attenuation: 73 - 77%. Flocculation: low-medium. Optimum temp: 60° - 72°F.
- **DRY YEAST ALTERNATIVE: SAFALE US-05 ALE YEAST.** Optimum temp: 59°-75° F

These instructions are basic brewing procedures for this kit; please refer to your starter kit instructions for use of equipment and common procedures such as siphoning, sanitizing, bottling, etc.

## BEFORE YOU BEGIN ...

### MINIMUM REQUIREMENTS

- Homebrewing starter kit for brewing 5 gallon batches
- Yeast starter kit
- Boiling kettle of at least 5 gallons capacity
- A 5 gallon carboy, with bung and airlock, to use as a secondary fermenter - If you do not have a secondary fermenter you may skip the secondary fermentation and add an additional week to primary fermentation before bottling
- Approximately 2 cases of 12oz or 22oz pry-off style beer bottles
- **AN IMPORTANT NOTE ABOUT VOLUME** The 115th Dream IPA is formulated to brew six gallons of wort with an OG of 1.085-1.090. However, due to the very large hop load, there will be significant volume lost to solids in the kettle, so the actual yield to your primary fermenter will be 5 gallons of wort.

### UNPACK THE KIT

- Refrigerate the yeast upon arrival
- Locate the Kit Inventory (above) - this is the recipe for your beer, so keep it handy
- Doublecheck the box contents vs. the the Kit Inventory
- Contact us immediately if you have any questions or concerns!

## PROCEDURE

### A FEW DAYS BEFORE BREWING DAY

1. Remove the liquid Wyeast pack from the refrigerator, and "smack" as shown on the back of the yeast package. Leave it in a warm place (70-80° F) to incubate until the pack begins to inflate. Allow at least 3 hours for inflation; some packs may take up to several days to show inflation. Do not brew with inactive yeast - we can replace the yeast, but not a batch that fails to ferment properly. If you are using dry yeast, no action is needed.
2. Prepare a yeast starter. Follow the Yeast Starter Kit instructions. Allow the starter to incubate for at least one day. Or, instead of a yeast starter, reuse a yeast cake from a previous batch.

### ON BREWING DAY

3. Collect and heat 3 gallons of water (or more, as allowed by your brew kettle).
4. Bring to a boil and add Amber malt syrup. Remove the kettle from the burner and stir in 6 lbs Amber malt syrup.
5. Return wort to boil. The mixture is now called "wort", the brewer's term for unfermented beer.
  - Add 2 oz Cluster hops and boil for 60 minutes
  - Add 2 oz Cluster hops 30 minutes before the end of the boil.
  - Add 6 lbs Gold malt syrup and 3 oz Hopburst blend 15 minutes before the end of the boil.
  - Add 3 oz Hopburst blend 10 minutes before the end of the boil.
  - Add 3 oz Hopburst blend 5 minutes before the end of the boil.
  - Turn off the burner and add 3 oz Hopburst blend and 2 lbs corn sugar (may be labeled priming sugar). Stir to dissolve.

6. Cool the wort. When the 60-minute boil is finished, cool the wort to approximately 80° F as rapidly as possible. Use a wort chiller, or put the kettle in an ice bath in your sink.

7. Sanitize fermenting equipment. While the wort cools, sanitize the fermenting equipment - fermenter, lid or stopper, fermentation lock, funnel, etc.

8. Fill primary fermenter with 2 - 3 gallons of cold water, then pour in the cooled wort. Leave any thick sludge in the bottom of the kettle. There will be considerable volume lost to the hops - this kit is formulated to brew 6 gallons at a gravity of 1.085 - 1.090, so up to a gallon of additional water can be added to compensate for the lost wort.

9. Add more cold water as needed to bring the volume to 5 gallons.

10. Aerate the wort. Seal the fermenter and rock back and forth to splash for a few minutes, or use an aeration system and diffusion stone.

11. Measure specific gravity of the wort with a hydrometer and record.

12. Add yeast once the temperature of the wort is 78°F or lower (not warm to the touch).

13. Seal the fermenter. Add approximately 1 tablespoon of water to the sanitized fermentation lock. Insert the lock into rubber stopper or lid, and seal the fermenter.

14. Move the fermenter to a warm, dark, quiet spot until fermentation begins.

### BEYOND BREWING DAY—WEEKS 1–2

15. Active fermentation begins. Within approximately 48 hours of Brewing Day, active fermentation will begin - there will be a cap of foam on the surface of the beer, the specific gravity as measured with a hydrometer will drop steadily, and you may see bubbles come through the fermentation lock. The optimum fermentation temperature for this beer is 60-72° F - move the fermenter to a warmer or cooler spot as needed.

16. Active fermentation ends. Approximately 1-2 weeks after brewing day, active fermentation will end. When the cap of foam falls back into the new beer, bubbling in the fermentation lock slows down or stops, and the specific gravity as measured with a hydrometer is stable, proceed to the next step.

### BEYOND BREWING DAY—SECONDARY FERMENTATION

17. Transfer beer to secondary fermenter. Sanitize siphoning equipment and an airlock and carboy bung or stopper. Siphon the beer from the primary fermenter into the secondary.

18. Secondary fermentation. Allow the beer to condition in the secondary fermenter for 4 - 6 weeks.

### BOTTLING DAY—ABOUT 2 MONTHS AFTER BREWING DAY

19. Sanitize siphoning and bottling equipment.

20. Mix a priming solution (a measured amount of sugar dissolved in water to carbonate the bottled beer). Use the following amounts, depending on which type of sugar you will use:

- Corn sugar (dextrose) 2/3 cup in 16 oz water.
- Table sugar (sucrose) 5/8 cup in 16 oz water.

Then bring the solution to a boil and pour into the bottling bucket.

21. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix - don't splash

22. Fill and cap bottles.

### 2–4 WEEKS AFTER BOTTLING DAY

23. Condition bottles at room temperature for 14 - 28 days. After this point, the bottles can be stored cool or cold.

24. Serving. Pour into a clean glass, being careful to leave the layer of sediment at the bottom of the bottle. Cheers!

25. Extended aging. Stored in a cool, dark place, this beer will continue to improve and evolve for up to a year after Brewing Day.