DOUBLE IPA

Official NORTHERN BREWER Instructional Document

Double IPA, sometimes called Imperial IPA, is an emerging style of beer that is distinctly American. The goal is to get as many hops in the beer as possible. Making the beer to an extremely high gravity (and alcohol) makes it possible to tolerate bitterness in excess of 90 IBUs. Lots and lots of hop flavor and aroma in our recipe help disguise a thick, full-bodied amber-gold beer of barley wine stature.

O.G: 1.083 READY: 3 MONTHS

1-2 weeks primary, 2 months secondary, 1-2 weeks bottle conditioning

KIT INVENTORY:

SPECIALTY GRAIN

- 12 oz Dingemans Caramel Pils
- 4 oz Briess Caramel 120

FERMENTABLES

- 12 lbs PIlsen malt syrup (60 min)

HOPS & FLAVORINGS

- 1 oz Summit (60 min in hop tea)
- 1 oz Centennial (30 min in hop tea)
- 1 oz Cascade (10 min)
- 2 oz Glacier (0 min)
- 1 oz Cascade. (Dry Hop)

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 simple instructions are basic brewing procedures for this Northern Brewer extract beer kit; please refer to your starter kit instructions for specific instructions on 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
- Boiling kettle of at least 3.5 gallons capacity
- A saucepan or pot of at least 3 quarts and a second burner for making the hop tea
- 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 two cases of either 12 oz or 22 oz pry-off style beer bottles

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 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 2.5 gallons of water.

4. For mail-order customers grains for extract kits come crushed by default, but if you requested uncrushed grains, crush them now. Pour crushed grain into supplied mesh bag and tie the open end in a knot. Steep for 20 minutes or until water reaches 170°F. Remove bag and discard.

5. Prepare the hop tea. While the grain is steeping and the wort is being brought to a boil, collect 2 to 3 quarts of good-quality drinking water in the hop tea pot and bring it to a boil. You should be boiling both the hop tea and the wort at the same time.

6. Bring the wort to a boil and add 12 lbs Pilsen malt syrup. Remove the kettle from the burner and stir in the malt syrup.

7. Return wort to boil. After this point you will add the first two hop additions to the hop tea pot instead of the kettle and add the remaining hop additions to your kettle according to the schedule below.

- Add 1 oz Summit hops to the hop tea pot and boil for 60 minutes.
- Add 1 oz Centennial hops to the hop tea pot 30 min before the end of the boil.
- Add 1 oz Cascade hops to the kettle 10 minutes before the end of the boil.
- Add 2 oz Glacier hops to the kettle at the end of the boil.

8. When both the hop tea and the wort are finished boiling, carefully pour the hop tea into the wort in the boiling kettle. If you like, you can use a sanitized colander or strainer to remove some of the hop solids as the tea is added–don't worry if some particles get through.

9. When you have poured the hop tea into the wort, cool the wort to approximately 100° F as rapidly as possible. Use a wort chiller, or put the kettle in an ice bath in your sink.

10. While the wort cools, sanitize the fermenting equipment – fermenter, lid or stopper, fermentation lock, funnel, etc – along with the yeast pack and a pair of scissors.

11. Fill primary fermenter with 2 gallons of cold water, then pour in the cooled wort. Leave any thick sludge in the bottom of the kettle.

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

13. 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.

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

15. Add yeast once the temperature of the wort is 78°F or lower (not warm to the touch). Use the sanitized scissors to cut off a corner of the yeast pack, and carefully pour the yeast into the primary fermenter.

16. 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.

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

BEYOND BREWING DAY, WEEKS 1–2

18. 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.

19. 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.

20. 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.

BEYOND BREWING DAY— SECONDARY FERMENTATION

21. Allow the beer to condition in the secondary fermenter for 2 months before proceeding with the next step. Timing now is somewhat flexible.

22. Add the dry hops. Add 1 oz Cascade hops to secondary fermenter one week before bottling day.

BOTTLING DAY—2 MONTHS AFTER BREWING DAY

23. Sanitize siphoning and bottling equipment.

24. 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.

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

26. Fill and cap bottles.

2–4 WEEKS AFTER BOTTLING DAY

27. Condition bottles at room temperature for 2-4 weeks. After this point, the bottles can be stored cool or cold.

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

29. Extended aging. Stored in a cool, dark place, this beer will continue to improve and evolve for months after Bottling Day.