

# 115TH DREAM HOPBURSTED IMPERIAL IPA (All Grain)

Official NORTHERN BREWER Instructional Document

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 life were 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.

## O.G: 1.087 READY: 2 MONTHS

Suggested fermentation schedule:

- 1-2 weeks primary; 2-4 weeks secondary;  
2 weeks bottle conditioning

## MASH INGREDIENTS

- 16.5 lbs. Rahr 2-row
- 1 lbs. Briess Caramel 60

## BOIL ADDITIONS & TIMES

- 2 oz. Cluster (60 min)
- 2 oz. Cluster (30 min)
- 3 oz. Hopburst Blend (15 min)
- 3 oz. Hopburst Blend (10 min)
- 3 oz. Hopburst Blend (5 min)
- 3 oz. Hopburst Blend (0 min)
- 2 lbs Corn sugar (0 min)

## YEAST

### - DRY YEAST (DEFAULT):

Safale US-05 Ale Yeast.  
Optimum temp: 59°-75° F

### - LIQUID YEAST OPTION:

Wyeast 1056 American Ale.  
Apparent attenuation: 73 - 77%. Flocculation:  
low-medium. Optimum temp: 60° - 72°F.

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

## BOIL ADDITIONS & TIMES

- 2 oz. Cluster (60 min)
- 2 oz. Cluster (30 min)
- 3 oz. Hopburst Blend (15 min)
- 3 oz. Hopburst Blend (10 min)
- 3 oz. Hopburst Blend (5 min)
- 3 oz. Hopburst Blend (0 min)
- 2 lbs Corn sugar (0 min)

## YEAST

### DRY YEAST (DEFAULT):

Safale US-05.  
Optimum temperature: 59–75°F

### LIQUID YEAST OPTION:

Wyeast #1056 American Ale Yeast.  
Optimum temperature: 60–72°F

## NOTES

Formulated to yield 6 gallons of 1.090 wort to compensate for volume lost to hops.