

# BITTER DEMAGOGUE IMPERIAL IPA (All Grain)

Official NORTHERN BREWER Instructional Document

What happens when you combine a huge malt bill with an even larger dose of hops? You get the Bitter Demagogue. Unapologetically off-balance, this bitter palate wrecker throws caution to the wind with it's 100 IBUs and nearly 10% ABV. A dose of 3 different crystal malts lend a nearly red hue, and a heavy-handed addition of simple sugar ensures its slanderous strength. To make things yet more extreme, coercive additions of bittering hops battle the malt facade for pure palate domination. Have one, and deal with the ramifications later—the Bitter Demagogue likes it that way.

## O.G: 1.090 READY: 8 WEEKS

Suggested fermentation schedule:

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

## MASH INGREDIENTS

- 14 lbs Rahr 2-row Pale
- 0.25 lbs. Briess Caramel 20L
- 0.25 lbs. English Medium Crystal
- 0.25 lbs English Extra Dark Crystal
- 1 oz Centennial (mash hop)
- 1 oz Columbus (mash hop)

## BOIL ADDITIONS & TIMES

- 2 oz Columbus (60 min)
- 2 lbs Corn Sugar (15 min)
- 2 oz. Centennial (5 min)

### DRY HOPS

1 oz. Columbus and 1 oz. Centennial - add to secondary fermenter one week before bottling day

## YEAST

### DRY YEAST (DEFAULT):

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

### LIQUID YEAST OPTION:

Omega Yeast Labs OYL-004 West Coast Ale I. Optimum temp: 60°-73°F. **-OR-** Wyeast 1056 American Ale. Optimum temp: 60°-72°F.

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

## MASH SCHEDULE: SINGLE INFUSION

**NOTE: ADD 1 OZ. COLUMBUS AND 1 OZ. CENTENNIAL TO MASH**

Sacch' Rest: 150° F for 60 minutes

Mashout: 170° F for 10 minutes

## BOIL ADDITIONS & TIMES

- 2 oz Columbus (60 min)
- 2 lbs Corn Sugar (15 min)
- 2 oz. Centennial (5 min)

### DRY HOPS

1 oz. Columbus and 1 oz. Centennial – add to secondary fermenter one week before bottling day

## YEAST

### DRY YEAST (DEFAULT):

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

### LIQUID YEAST OPTION:

Omega Yeast Labs OYL-004 West Coast Ale I. Optimum temp: 60°-73°F. **-OR-** Wyeast 1056 American Ale.