

DOUBLE IPA (All Grain)

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

Suggested fermentation schedule:

- 1-2 week primary; 6-8 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 16 lbs. English Maris Otter Pale Malt
- 0.75 lbs. Belgian Caramel Pils
- 0.25 lbs. Briess Caramel 120

BOIL ADDITIONS & TIMES

- 2 oz. Summit (60 min)
- 1 oz. Centennial (30 min)
- 1 oz. Cascade (10 min)
- 2 oz. Glacier (0 min)

DRY HOPS

- 1 oz. Cascade - 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:

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

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 150° F for 60 minutes

Mashout: 170° F for 10 minutes

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