



Inside Passage

320 E Fairhaven, Burlington WA, 98233 360-293-0424

Imperial IPA

This imperial IPA has a huge amount of hops, but they are not alone! Honey and Munich malts create a solid malt backbone.

If you *can't* get enough hops this is the recipe for you!

OG=1.083, F.G.=1.018, ABV=8.4%, IBU=100+

KIT INVENTORY

*Store liquid yeast and Hops in the refrigerator

Grain Bill

13 lb. Great Western 2row

2 lb. Briess Bonlander Munich

.5 lb. Briess Crystal 40

.5 lb. Gambrinus Honey

Extracts:

1 lb. Dextrose (corn sugar)

Hops:

2 oz. Columbus (60min)

1 oz. Centennial (15min)

1 oz. Centennial (10min)

1 oz. Cascade (5min)

1 oz. Cryo-Cascade (Dry Hop)

Recommended Yeasts:

Wyeast 1056

Imperial Labs Flagship

Bottling Primer:

5 oz. Priming Sugar (Corn Sugar)

BREW DAY

Mash 153°F (67°C) for 60 min.

Sparge to achieve 6.5 Gallons

Boil for 1 hour.

5.5 ending kettle volume

Ferment at 64-75°F (15-22°C)

TIPS & TRICKS

We recommend boiling your hops in a hop bag (muslin sock) or straining them out before primary fermentation. For better clarity add Irish moss or Whirlfloc to your boil for the last 15 min. (Not included in the kit). High gravity beers require additional yeast, please make an appropriate yeast starter, or purchase an additional yeast package. We recommend an 8-gallon primary fermenter or the use of a "blow-off" tube with your airlock. **Dry Hopping:** Transfer (rack) the beer by siphoning to a 5-gallon secondary fermenter. At this point add the Cascade Cryo Hop to the fermenter (Dry Hop). Allow your beer to finish fermenting and absorb the fresh dry hop aroma. Approx. 1 to 2 weeks.

Brew Date	
Strike Water Volume/Temp	
Dough in Time	
Mash out Time	
Sparge Water Volume	
Pre-Boil Gravity	
Boil Start Time	
Hop Addition 1 Added @	
Hop Addition 2 Added @	
Hop Addition 3 Added @	
Hop Addition 4 Added @	
Boil End Time	
Original Gravity	
Secondary Date	
Dry Hop added Date.	
Final Gravity	
Date	
Packaging Date	