

Heady Topper

This recipe comes from the October 2013 issue of Brew Your Own Magazine. Due to the inevitably copious hop matter that this beer will produce, shoot for 5.5 gallons in your primary fermentor. In light of this, and the increased yeast pitching rate, ensure you have adequate space in your fermentor and/or are using a blow-off tube during primary. The head-brewer at The Alchemist advises strict attention to "technique and water" for this recipe. NOW INCLUDES VERMONT IPA YEAST!

Ingredients

9.9 lb. Brewer's Best Light Liquid Malt Extract
1 lb. Muntons Extra-Light Dried Malt Extract
1 lb. Brun Fonce Brewing Sugar
.375 lb. Dingemans Caravienna*

Statistics

Original Gravity 1.076
Final Gravity 1.014
Alcohol Content 8%

Boil Hopping Schedule:

.5 oz. Magnum Hops (Bittering) with 60 minutes left in the boil.
1 oz. Simcoe Hops (Flavoring) with 30 minutes left in the boil.
1 oz. Cascade Hops (Finishing 1) at the end of the boil.
½ oz. Apollo or CTZ Hops (Finishing 2) at the end of the boil.
1 oz. Simcoe Hops (Finishing 3) at the end of the boil.
1 oz. Centennial Hops (Finishing 4) at the end of the boil.
½ oz. Columbus Hops (Finishing 5) at the end of the boil.

Primary Dry Hop Schedule:

1 oz. Chinook Hops (Primary Dry Hop 1)
1 oz. Apollo or CTZ Hops (Primary Dry Hop 2)
1 oz. Simcoe Hops (Primary Dry Hop 3)

Secondary Dry Hop Schedule:

1¼ oz. Centennial Hops (Secondary Dry Hop 1)
1¼ oz. Simcoe Hops (Secondary Dry Hop 1)

Giga Yeast Vermont IPA GY054 or Imperial Organic A04 Barbarian Ale Yeast

5 Muslin Bags
5 oz Priming Sugar (for bottling)

* The malted grains are all **crushed together** in the clear plastic bag.

Procedure

We assume that you are familiar with basic homebrewing techniques, so these procedures are abbreviated.

1. Put the cracked grains in 1 of the muslin bags and add them to your pot along with up to 2½ gallons (keep enough head space to avoid boil overs) of hot water (about 145° – 160°F) to extract flavor and color – do not allow to boil. After about 30 minutes, remove the grain bags and then bring the water to a boil.
2. Remove the pot from the heat and add one of the cans and the bag of malt extract. Keep the pot off the burner and stir until the malt extract is *completely* dissolved. Do not add the remaining extract or sugar at this point.
3. Put the pot back on the burner and bring it to a boil. Once boiling, place the bittering hops into a muslin bag, add them to the pot, and set your timer for 1 hour. Keep an eye on the pot to avoid boil-overs.
4. After 30 minutes of boiling, place the flavoring hops into a muslin bag, add them to the pot, and continue boiling.
5. After 40 minutes of boiling, remove the pot from the heat (you do not have to stop the timer) and add the two remaining cans of liquid malt extract. Keep the kettle off the heat and stir until the extract is completely dissolved, then return to the heat and bring back to a boil.
6. After 45 minutes of boiling, add ½ teaspoon of Irish Moss, or 1 Whirlfloc tablet, to help clarify your beer (optional).
7. After 50 minutes of boiling, add the Brun Fonce Brewing Sugar to the pot. If necessary, remove the pot from the heat to avoid scorching the sugar. Return to a boil once the sugar is completely dissolved.
8. After 60 minutes of boiling, place the finishing hops in 2 muslin bags (2 oz. per bag), add them to the pot, and turn off the heat. Put a lid on your pot and let the kettle rest for 30 minutes before cooling. If you have the ability to whirlpool the wort, now would be the time. After 30 minutes of resting, cool the pot in an ice bath (use your sink) as quickly as possible. Remove the hop bags from the pot.
9. Pour 2 gallons of cold water into your sanitized fermenter, add the cooled wort (the stuff in your pot), and top up with additional water to 5 gallons. Aerate the wort with vigorous stirring, rocking the fermenter, etc. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading and add the yeast.
10. Store the fermenter where the temperature will be a fairly constant 65° – 70°F. Once fermentation is complete (typically 7 to 10 days), it is optional (but recommended) to use a clarifier.
11. 3 days after adding the clarifier, add the Primary Dry Hops directly to the fermentor. Hops have naturally antibacterial properties, so it is not necessary to sanitize or boil the hops at this stage. After seven days of dry hopping, add the Secondary Dry Hops to a 5 gallon carboy and transfer the beer from the primary fermentor into the carboy (on top of the hops).
12. After 5 days of secondary dry hopping, siphon beer into your sanitized bottling bucket, leaving sediment behind. Boil the priming sugar in 1-2 cups of water for a few minutes, gently stir into the beer, and bottle as usual.

For Store Use, Not part of instructions: Mag=1 Sim=5 Cas=1 Apo=2 Cen=3 Col=1 Chi=1

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