

Pliny the Elder

You could say that this is the Double IPA that started it all. This recipe came directly from Vinnie at Russian River after Pliny was voted Best Beer in the country by Zymurgy readers for the sixth straight year.

***These instructions differ from most of our other kits, so make sure that you thoroughly read them a few times before you begin. This beer greatly benefits from a full wort boil! ***

Ingredients

7 lb. Briess Golden Light Dry Malt Extract
1/2 lb. Thomas Fawcett Crystal Malt 45°L*
1/2 lb. Munton's Carapils Malt*
1 lb Dextrose

Statistics

Original Gravity	1.072
Final Gravity	1.011
Alcohol Content	8%

3.5 oz. Columbus Hops (Bittering 1) with 60 minutes left in the boil.
3/4 oz. Columbus Hops (Bittering 2) with 45 minutes left in the boil.
1 oz. Simcoe Hops (Flavoring 1) with 30 minutes left in the boil.
1 oz. Centennial Hops (Whirlpool) with 0 minutes left in the boil.
2.5 oz. Simcoe Hops (Whirlpool) with 0 minutes left in the boil.

Dry Hop #1

1 oz. Columbus (Dry Hop 12-14 Days Total)
1 oz. Centennial Hops (Dry Hop 12-14 Days Total)
1 oz. Simcoe Hops (Dry Hop 12-14 Days Total)

Dry Hop #2

1/4 oz each of Columbus, Simcoe, and Centennial (With 5 Days to Go in Dry Hopping)

2 sachets of Safale US-05 or 3 packs of Wyeast 1056 or 3 vials of White Labs WLP001 (or an appropriate yeast starter)
12 Muslin Bags

5 oz Priming Sugar (for bottling)

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

Procedure

A **few hours before you begin to brew**, remove your liquid yeast according to the package instructions. We assume that you are familiar with basic homebrewing techniques, so these procedures are abbreviated.

1. Divide the cracked grains among 2 of the muslin bags (approximately ½ pound per bag) and add them to your brew kettle along with up to 2 gallons of cold water. Heat slowly.
2. Steep the grains in hot water (about 145° – 160°F) to extract flavor and color – do not allow to boil. After about 30 minutes, remove the grain bags.
3. Top the kettle up to 6.5 gallons and bring the water to a boil.
4. Remove the pot from the heat and add 7lbs of malt extract and the entire package of dextrose.
5. Put the pot back on the burner and bring to a boil. Once boiling, Set timer for 1 hour and follow hop schedule detailed above. Remember to only add up to 1 oz of hops per muslin bag.
6. After 60 minutes of boiling, add Whirlpool hops (in a muslin bag, no more than 1 oz per bag) and turn off the heat. Put a lid on your pot and let stand for 15 minutes. After 15 minutes, start cooling as normal. If not using a wort chiller, use lots of ice and salt in a water bath.
7. Since you're doing a full wort boil, only add enough water to reach 5.5 gallons of wort. We need to ferment 5.5 gallons instead of the normal 5 gallons.
8. Make sure the wort is below 75°F before adding yeast. Take a hydrometer reading if desired. Add the yeast to the wort.
9. Store the fermenter where the temperature will be a fairly constant 65° – 70°F. Once fermentation has completed, typically 10-14 days, siphon beer over into a sanitized 5 gallon carboy and add the first set of three dry hops (three ounces total). No need to use a muslin bags.
10. After 8-9 days, add the second set of three dry hops (3/4 oz total) and let sit another 4-5 days. No need to use muslin bags.
11. After about 14 days of total dry hopping, the beer is ready to bottle. When ready to bottle, siphon beer into your sanitized bottling bucket, leaving sediment behind. The hop sediment should collect on the top and bottom of the carboy. Just gently siphon beneath the top layer, but above the bottom.
12. 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: Col=6 Sim=5 Cen=3

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