

## Triple IPA

We suppose it was only a matter of time before even an Imperial or Double IPA just wasn't enough for a serious hop-head. In response, an as yet unrecognized style was invented dubbed "Triple IPA". With a layered malt body able to stand up to the heavy onslaught of hops, this beer will be bitter, resinous, and tongue lashing. But you really like hops, right? THIS KIT REQUIRES A FULL WORT BOIL!

### Ingredients

12 lb. Keystone Pale Liquid Malt Extract  
1 lb. Briess Crystal Malt 40°L\*  
1 lb. Dingeman's Aromatic Malt\*  
1/2 lb. Thomas Fawcett 90° L Crystal Malt\*

### Statistics

Original Gravity	1.088
Final Gravity	1.016
Alcohol Content	9.5%

1 oz. Warrior Hops (Soft-Bittering) with 30 minutes left in the boil.  
3 oz. Cascade Hops (Flavoring 1) with 15 minutes left in the boil.  
3 oz. Amarillo Hops (Flavoring 2) with 10 minutes left in the boil.  
3 oz. Citra Hops (Finishing 1) with 8 minutes left in the boil.  
3 oz. Cascade Hops (Finishing 2) with 5 minutes left in the boil.  
3 oz. Amarillo Hops (Finishing 3) with 2 minutes left in the boil.  
3 oz. Cascade Hops (Whirlpool)  
1 oz. Citra & Cascade & Amarillo Hops (Dry Hop)

2x Mangove Jack M44 West Coast Ale recommended

1 Large Grain Bag

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

### Procedure

A *few hours before you begin to brew*, prepare 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 5 of the muslin bags (approximately ½ pound per bag) and add them to your brew kettle along with up to 2½ 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, **add enough water to bring you to 6.5 gallons** and then bring the wort to a boil.
3. Remove the pot from the heat and add 8lbs of malt extract. *Do not add the other bag of extract at this time.* Keep the kettle off the burner and stir until the malt extract is *completely* dissolved.
4. Put the pot back on the burner and bring to a boil. Once boiling, Set timer for 1 hour. After 30 minutes of boiling, place bittering hops in 1 muslin bag (no more than 1 oz. per bag), add them to the pot.
5. After 40 minutes of boiling, remove the pot from the heat (you do not have to stop the timer) and add the last bag of malt extract. Keep the kettle off the heat and stir until the extract is *completely* dissolved, then bring back to a boil.
6. After 45 minutes of boiling, add flavoring hops 1 (in a muslin bag, no more than 1 oz per bag).
7. After 50 minutes of boiling, add flavoring hops 2 (in a muslin bag, no more than 1 oz per bag).
8. After 52 minutes of boiling, add finishing hops 1 (in a muslin bag, no more than 1 oz per bag).
9. After 55 minutes of boiling, add finishing hops 2 (in a muslin bag, no more than 1 oz per bag).
10. After 58 minutes of boiling, add finishing hops 3 (in a muslin bag, no more than 1 oz per bag).
11. 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 it in an ice bath (use your sink) for about 30 minutes.
12. Pour 1 gallon of cold water into your sanitized fermenter, remove the hop bags from the kettle and 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.
13. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired. Add the yeast to the wort.
14. Store the fermenter where the temperature will be a fairly constant 65° – 70°F. Once the vigorous phase of fermentation is complete (typically 5 to 6 days), add the "dry hops" (**no need to put them in a muslin bag**). Allow the dry hops to soak for at least and additional 5 days. Keep the beer in the primary fermenter until active fermentation is complete (no signs of active fermentation for the last 2 to 3 days).
15. When ready to bottle, 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:* War=1, Cas=10, Ama=7, Cit=4

### Keystone Homebrew Supply

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