

# Hop Bursted Imperial IPA

Since being “invented” by *Rogue Ales* in Oregon, the style of Imperial IPA has changed considerably since the first one was commercially marketed by *Rogue*. Although the line is blurry, Imperial IPA's were essentially barleywines with a higher hopping rate and a reduced malt-backbone. Today, many have a generous malt profile with an almost sweet hop flavor. Today's examples of the style focus much more on late hopping, as opposed to bitterness. Take note that this beer does not have any hop additions for the first 30 minutes of boiling.

## Ingredients

9.9 lb. Keystone Pale Liquid Malt Extract  
2 lb. Briess Pale Ale Dried Malt Extract  
3/4 lb. Briess Carapils\*  
½ lb. Briess Crystal Malt 20°L\*

## 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.  
2 oz. Chinook Hops (Flavoring 1) with 15 minutes left in the boil.  
2 oz. Citra Hops (Flavoring 2) with 10 minutes left in the boil.  
1 oz. Summit Hops (Flavoring 2) with 10 minutes left in the boil.  
2 oz. Cascade Hops (Finishing 1) with 5 minutes left in the boil.  
2 oz. Nugget Hops (Finishing 2) with 2 minutes left in the boil.  
2 oz. Chinook Hops (Whirlpool)  
2 oz. Cascade Hops (Dry Hop)

Mangrove Jack M10 Workhorse Yeast x2  
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. Place grains in large grain 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 bag and then bring the water to a boil.
3. Remove the pot from the heat and add 6.6 lbs of liquid malt extract and 1 lb. of dried malt extract. *Do not add the other container of liquid extract or bag of dried 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 55 minutes of boiling, add finishing hops 1 (in a muslin bag, no more than 1 oz per bag).
9. After 58 minutes of boiling, add finishing hops 2 (in a muslin bag, no more than 1 oz per bag).
10. 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.
11. 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.
12. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired. Add the yeast to the wort.
13. 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).
14. 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 Chi=4Cit=2 Sum=1 Cas=4 Nug=2*

## Keystone Homebrew Supply

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