



ALIEN IMPERIAL IPA

Style: Imperial IPA – Similar to Uearthly Imperial IPA

Sunny gold with a white, long-lasting head. It has a long hoppy finish.

Batch Size: 5 Gal
OG: 1.111-1.112
FG: 1.025-1.026
IBU: 100
SRM: 11
ABV: 11%

Recipe CK00001

GRAINS

4 oz. Caramel 10L
4 oz. Caramel 40L
8 oz. Torrified Wheat

EXTRACTS/ADJUNCTS

14.5 lb. Light LME
1 lb. Dextrose

1 Whirlfloc Tablet (15 min.)

HOPS/SPICES

2.5 oz. Chinook (60 min.)

1 oz. Cascade (15 min.)

1/4 oz. Each: Cascade, Centennial ,
Chinook (10 min.)

1 oz. Styrian Golding (1 min.)

1/2 oz. Each: Cascade,
Centennial, Chinook (dry hop 7 days in
secondary)

YEAST: 1st choice –WLP099 Super High Gravity Yeast

2nd choice – WLP001 California Ale Yeast

Brewing Instructions

1. Steep grains for 30 minutes @ 155 degrees.
2. Discard grain bag and bring kettle to a boil.
3. Add extracts stirring constantly until dissolved.
4. Lower heat and add first addition hops. 60 minute boil begins now. At this point you must not leave the kettle unattended – if a boil over begins, turn down the heat.
5. Raise heat to create a rolling boil.
6. Continue to add remaining ingredients as necessary. (note. times are based on remaining boil duration – example: (30 mins.) means add the ingredient when 30 minutes remain on the timer)
7. When boil is complete, turn off heat.
8. Cool the wort (unfermented beer) to 75 degrees.
9. Transfer to fermenter.
10. Aerate thoroughly, and then pitch the yeast.