Listermann Brewery Supply
Imperial IPA
Instruction Sheet

Original Gravity: 1.100 >100 IBUs (Not a typo!)

Ingredients Included:

8 lbs of Canadian malt syrup
4.5 lbs. Corn sugar
1 lbs. 60L crystal malt
3 oz Nugget Hops (bittering)
1 oz. Columbus Hops (flavor)
1 oz. Columbus Hops (aroma)
1 oz. Columbus Hops (dry)
5 oz (3/4 cup) priming sugar
2 packets of Nottingham Ale yeast
3 small bags

Supplies Needed:

Sanitizer powder

Equipment Required:

12 qt. or larger pot
thermometer - freezing to boiling
large stirring spoon
fermenter - six gallon minimum, with drilled lid
airlock with stopper
55 12oz. bottles
55 crown caps

Procedure:

Pour the grain grist into a bag and knot or tie shut. Pour about 2 gallons of water into the pot, add the grain bag and start to heat on a stove. When the temperature of the water reaches 150ºF, reduce heat and allow it to simmer for 30 minutes. Do not allow the temperature to rise above 160ºF. Reduce with cold water if necessary. Occasionally lift the bag, allow it to drain and return to the water. After simmering, remove the bag and allow to drain over the pot. Do not squeeze.

Increase temperature until boiling is reached and remove from the heat. Stir the extract syrup and corn sugar into the pot until dissolved. Pour the bittering hop pellets into the small hop bag, tie shut and add to the pot. Return the pot to heat and boil for 45 minutes. Watch for boil overs - they will happen. Keep a glass of cold water close by to pour in if a boil over happens. Put the flavor hops into a bag and tie shut. Add this to the pot after 45 minutes, and boil for an additional 15 minutes The total boil time is 60 minutes.

Once the boil is complete, add the aroma hops directly to the hot wort, and begin to cool the wort.

Remove the hop bags and cool the pot of wort (unfermented beer) by immersing it in a sink or tub of cold water. The water will need to be changed periodically as it warms. Ice can be added to the sink toward the end of the cooling.

Make up a solution of Sanitizer by mixing a teaspoon of sanitizing powder with water in the jar. Sanitize the fermenter by pouring a couple of cups of solution and sloshing it around until all surfaces are wetted. Rinse the fermenter twice.

When the wort is cooled to about 100ºF, pour it into the fermenter and fill with tap water to the five gallon level. The temperature should be between 65º and 75ºF. Open the yeast package and pour it in. Violently stir (whip) the wort with a sanitized spoon to aerate.

Wipe the lid with Sanitizer and rinse. Fit the lid to the fermenter and fit the sanitized air lock, half-filled with water to the lid's hole.

Place the fermenter in a place where the temperature will be between 65º and 75ºF. In 12 to 24 hours the air lock should start to bubble and thick foam will form on the surface of the wort. Over 5 to 7 days, the bubbles will slow to about one every other minute and the foam will start to disappear. (Note: It is not unusual for the fermentation to be complete very quickly, 1-2 days, especially if the temperature is warm.) Add the dry hops to the fermenter and let age at least three days before bottling. Always wait until the foam is gone before proceeding to bottling. There is no need to rush to bottling: the beer will be fine if left in the carboy for several weeks.

OPTIONAL: To maximize the hop aroma characteristics allow the beer to remain in the fermenter in contact with the dry hop pellets for up to three weeks before bottling.