Piney the Welder

Big on hop flavor and aroma, this beer is strikingly similar to a famed West Coast double/imperial IPA! Using hop extract for bitterness and a ton of hops at flameout and as dry hops, this beer is quite resinous and delicious. Cheers to Piney the Welder!

BEER SPECS

Original Gravity: 1.068 — 1.072
Final Gravity: 1.011 — 1.014
IBU: 95 — 100
ABV%: 7.1% — 8.0%
Yield: 5 Gallons

YEAST SUGGESTIONS

Imperial Organic A07 Flagship
Wyeast 1056 American Ale
BRY-97 West Coast Ale (dry yeast)

HELPFUL INFORMATION

Wort = unfermented beer
Rack = transfer from vessel to vessel
Pitch = add yeast to the fermenter
OG = Original Gravity: Specific Gravity Before Fermentation
FG = Final Gravity: Specific Gravity After Fermentation
ABV = Alcohol by Volume
ABW = Alcohol by Weight
IBU = Intl. Bittering Units

Alcohol by Volume Equation:
(OG - FG) * 131.25

NOT INCLUDED

Irish Moss (for clarity, optional)
Yeast
Bottle Caps
Priming Sugar

INCLUDED Muslin Bags:
1 grain, 2 hop

FERMENTABLES AND SPECIALTY GRAINS

7 lbs.	**Light Dry Malt Extract**
1 lb.	**Corn Sugar, added 10 minutes from the end of the boil**
0.5 lb.	**Crystal 60 Malt**
0.5 lb.	**Carapils Malt**

HOPS & BOIL SCHEDULE

1 oz. Columbus Hops	**Added at the beginning of the 60 minute boil**
1 lb. Corn Sugar	**Added the last 10 minutes of the boil**
2.5 oz. Simcoe Hops	**Added at the end of the boil**
1 oz. Centennial Hops	**Added at the end of the boil**
1 oz. EACH, Centennial, Columbus, and Simcoe	**Added as a dry hop (12-14 days contact time)**
0.25 oz. EACH, Centennial, Columbus, and Simcoe	**Add last 5 days of dry hopping**

BREWER'S NOTES

This is a clone of a similarly-names double/imperial IPA from a famed California brewery. To make this recipe, we looked at what their brewer had to say, as well as a few popular clone recipes, and came up with this. The use of hop extract for bittering allows for a lot of bitterness without all the associated hop trub. While the IBUs might not be calculated at over 100, it's still got all the hop character you could want! The key to this beer is in the knockout and dry hops that add a ton of hop flavor and aroma! Dry hopping occurs in two stages: the first addition is left in for 12 to 14 days, and the second is added with 5 days left in the process.

BREWING INSTRUCTIONS

PRIOR TO BREWING

1. Clean & Sanitize all equipment, tubing, etc.
2. If using Omega, Imperial Organic or White Labs liquid yeast, remove package(s) from fridge and let warm for 4-8 hours at room temperature. If using a Wyeast Activator pack, remove package(s) from fridge and 'smack' the pack to release the nutrients. Allow pack to swell for 4-8 hours at room temperature. If making a starter, prepare it 1 to 3 days before pitching.

BREWING DAY

1. Fill kettle with water and heat to 160F
    a. Partial Boil Method: fill kettle with as much water as possible while leaving room for grains, malt extract, and boil volume
    b. Full Boil Method: fill kettle to approximately 6.5 gal water for a volume of 5 gal post-boil
2. Turn off burner (or remove kettle from heating element if using electric). Place crushed specialty grains in a muslin bag and soak in **150-155F water for 30 minutes.** Remove bag, and allow remaining water in grains to drain into kettle. Don't squeeze the bag.
3. While stirring, add malt extracts until fully dissolved.
4. Turn the heat on and bring wort to a boil. **WATCH OUT!** Just before the boil, the wort rapidly rises.
5. Follow **Boil Schedule** on the first page for adding your hops and other ingredients during the boil.
6. At the end of boil, chill wort as quickly as possible to **60-70F** with a wort chiller or ice bath.
7. Siphon cooled wort into fermenter leaving as much sediment behind in the kettle as possible:
    a. Partial Boil: Add sterile water (packaged drinking water is preferred) to the fermenter to reach 5.25 gallons
    b. Full Boil: Siphon entire volume of wort into fermenter
8. **Aerate wort** by stirring, shaking, or oxygenating
9. Sanitize yeast package and use sanitized scissors to open package. Pitch yeast and attach airlock. If using a yeast starter, pitch entire contents of yeast starter into wort.
10. Move fermenter to a dark place with a steady temperature of **70-95F.**

FERMENTATION

1. Primary Fermentation: Allow beer to ferment 5-7 days, then proceed to STEP 2 or 3
2. Secondary Fermentation (Optional): Transfer beer to a 5 gallon carboy, leaving behind the sediment, and allow to sit for an additional 1-2 weeks, then proceed to STEP 3
3. Add first dry hops to fermenter in a small muslin hop bag and allow 12-14 days contact time. Add the second dry hops with 5 days left until bottling.
4. Check gravity prior to proceeding with bottling to ensure fermentation is complete (Reference Final Gravity under "Beer Specs" section on Pg.1

BOTTLING

1. Ensure the is no bubbling in the airlock, and that your beer has reached final gravity.
2. **Clean and sanitize** all bottles, caps, bottling equipment, and bottling bucket
3. Dissolve **3/4 cup (5oz) priming sugar** in 2 cups boiling water. Boil for 4 minutes then chill to 70-80F and add to your bottling bucket.
4. Siphon beer from fermenter into bottling bucket, being careful not to rouse up sediment on bottom of fermenter.
5. Stir thoroughly but gently to avoid introducing oxygen.
6. Using the bottle filler, fill bottles and cap them.
7. Store bottles at room temperature for **2 weeks** or until carbonated.

TIPS FOR SUCCESS

1. Clean and Sanitize!
2. Avoid using softened water or reverse osmosis water.
3. Make sure the specialty grains are loose inside the muslin bag to ensure water touches all the grain.
4. Tie muslin bag to handle of kettle to prevent potential scorching on bottom of kettle.
5. Be sure not to exceed 155F while steeping grains to avoid unwanted flavors.
6. Turn off heat source and stir well while adding malt extract to avoid scorching on the bottom of the kettle.
7. Keep a spray bottle of water at hand to spray top of wort if it nears a boil over.
8. While racking/transferring, be sure not to introduce oxygen into your beer by splashing or shaking (except during the initial aeration/oxygenation process prior to fermentation).
9. Maintain a constant temperature during fermentation.