



**BRIESS**<sup>®</sup>

MALT & INGREDIENTS Co.

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## Hop Bomb Imperial IPA

Recipe for 5 US gallons (19L)

**Description:** Quaffable after a big day of shooting the curl, this insanely hoppy, big beer is quite crisp and refreshing due to its higher attenuation and incredible floral character.

Quantity	Ingredients	Comment
6.6 lbs	Briess CBW® Sparkling Amber LME	
2.0 lbs	Briess CBW® Pilsen Light DME	
2.0 lbs	Cane Sugar	
4 oz	Briess Caramel Malt 60L	
1.5 oz.	Magnum Pelletized Hops (13%AA hop)	60 min boil time
1.0 oz.	Amarillo Pelletized Hops (9%AA hop)	15 min boil time
1.0 oz.	Amarillo Pelletized Hops (9%AA hop )	0 min boil time
1.0 oz.	Simcoe Pelletized Hops	Dry Hop
1.0 oz.	Cascade Pelletized Hops	Dry Hop
2 vial(s)	WLP001 California Ale Yeast	

### Brewing Procedures:

1. Steep grains in 5 gallons 150-180° F water for 15-20 minutes and then remove.
2. Remove from heat. Add CBWs and bittering hops and bring to a boil for 45 minutes.
3. Add sugar and more hops. Boil 15 more minutes.
4. Add finishing hops, Cool to 70° F, oxygenate wort and add 2 vials WLP001.
5. Add dry hops after secondary fermentation.

### Fermentation:

Primary: 10 Days at 70° F  
 Secondary: 14 Days at 35° F  
 Bottle condition with Pilsen Light DME or force carbonate.

Original Gravity:	1.081	Final Gravity:	1.016
Alcohol by wt:	6.8%	Alcohol by vol:	8.5%
IBU:		Color(Lov):	15