

Imperial IPA

an All Grain Imperial IPA by Cavemen Brewing

Fermentables

Amount	Fermentable	Use
5.2 kg	Golden Promise (UK)	Mash
2.0 kg	Dark Wheat (DE)	Mash
0.25 kg	CaraVienne (BE)	Mash
0.05 kg	Crystal 70L (UK)	Mash

Hops

Amount	Hop	Time
25.0 g	Warrior (US)	60 min
25.0 g	Columbus (US)	60 min
25.0 g	Chinook (US)	7 days
25.0 g	Citra (US)	7 days
25.0 g	Nelson Sauvin (NZ)	7 days
25.0 g	Simcoe (US)	7 days
25.0 g	Galaxy (AU)	45 min
25.0 g	Citra (US)	45 min
25.0 g	Zythos (US)	45 min

Yeasts

Name	Lab/Product
The Yeast Bay - Funktown Pale Ale	White Labs

Extras

Amount	Name	Time
0.5 tsp	Yeast Nutrient (Wyeast)	10.0 min
1.0 each	Whirlfloc Tablet	10.0 min

Stats

Batch & Boil

Batch Size	Boil Time
20.82 L	60 min

Properties

OG	FG	IBU
----	----	-----

1.084

ABV

8.7%

1.018

Color

9 SRM

138 ↑

Balance

Very Bitter