

Russian River Pliny the Elder Clone

an All Grain Imperial IPA by Mathieu Gagne from Quat' graines

Fermentables

Amount	Fermentable	Use
5.4 kg	2-Row (US)	Mash
280.0 g	Dextrose (Corn Sugar)	Boil
225.0 g	Carapils (Dextrine Malt) (US)	Boil
225.0 g	Caramel/Crystal 40L (US)	Mash

Hops

Amount	Hop	Time
82.0 g	Columbus (US)	90 min
18.0 g	Columbus (US)	45 min
23.0 g	Simcoe (US)	30 min
5.0 g	Centennial (US)	5 min
5.0 g	Simcoe (US)	5 min
60.0 g	Simcoe (US)	0 min
23.0 g	Centennial (US)	0 min
23.0 g	Simcoe (US)	14 days
23.0 g	Columbus (US)	14 days
23.0 g	Centennial (US)	14 days
5.0 g	Columbus (US)	5 days

Yeasts

Name	Lab/Product
California Ale	White Labs WLP001

Stats

Batch & Boil

Batch Size	Boil Time
19.0 L	60 min

Properties

OG	FG	IBU
1.072	1.017	187 ↑
ABV	Color	Balance
7.2% ↓	5 SRM ↓	Very Bitter ↑

Notes

<https://www.homebrewersassociation.org/homebrew-recipe/russian-river-pliny-the-elder-clone/>

To make this Pliny the Elder clone, mash grains at 151-152°F (66-67°C) for an hour or until starch conversion is complete. Mash out at 170°F (77°C) and sparge. Collect 8 gallons (30 L) of runoff, stir in dextrose and bring to a boil.

Add hops as indicated in the recipe.

After a 90 minute boil, chill wort to 67°F (19°C) and transfer to a fermenter. Pitch two packages of yeast or a yeast starter and aerate well.

Ferment at 67°F (19°C) until fermentation activity subsides, then rack to secondary.

Add first set of dry hops on top of the racked beer and age 7-9 days, then add the second set. Age five more days then bottle or keg.