

# LOVE2BREW

## AMERICAN IMPERIAL IPA (ALL-GRAIN – 2.5 GALLON)



The love2brew American Imperial IPA is a beautifully balanced blend of hoppy bitterness and malty sweetness. Amber in color with a floral, citrus, hoppy aroma this IPA is sure to be a staple in your household brew selection. With this kit you'll add a lot of Centennial hops and follow it up with some Cascade used during the end of the boil to add some grapefruit Aroma to your brew. This strong imperial brew bursting with hops is sure to be a favorite among you and your friends.

### KIT STATISTICS

- 2 Weeks Primary Fermentation
- 1 Week Secondary Fermentation
- 8 Weeks Bottle Conditioning
- Original Gravity: 1.083
- 8.1% ABV (Estimated)
- IBUs: 99.1
- SRM: 9.5
- 60 Minute Boil

### HOMEBREW KIT CONTENTS

#### Malts & Specialty Grains

- 7.5 lb. 2-Row Pale Malt
  - 8 oz. Caramel 60L
- #### Hops
- 3/4 oz. Centennial (Bittering)
  - 1 oz. Centennial (Flavor)
  - 1/2 oz. Centennial (Aroma)
  - 1/2 oz. Cascade (Aroma)
  - 1/2 oz. Cascade (Dry Hop)

#### Yeast Choices

- Safale US-05
- Nottingham Ale Yeast
- White Labs California Ale Yeast (WLP001)
- Wyeast American Ale Yeast (1056)

#### Other

- 2 oz. Priming Sugar

### MASH INGREDIENTS:

- 7.5 lb. 2-Row Pale Malt
- 8 oz. Caramel 60L

### MASH SCHEDULE:

- Saccharification Rest: 152°F for 60 minutes
- Mashout: 168°F for 10 minutes

### HOP ADDITIONS

- 3/4 oz. Centennial (60 Min.)
- 1 oz. Centennial (30 Min.)
- 1/2 oz. Centennial (15 Min.)
- 1/2 oz. Cascade (0 Min.)
- 1/2 oz. Cascade (Dry Hop)

If you have any questions while brewing your beer call us at 1.888.654.5511 or email [support@love2brew.com](mailto:support@love2brew.com). We're open 7 days a week to help you brew the best beer possible!

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