

# LOVE2BREW

## AMERICAN IMPERIAL IPA (1 GALLON)



The love2brew American Imperial IPA is a beautifully balanced blend of hoppy bitterness and malty sweetness. Pours light Amber in color with an off-white head this beer bursts with floral, tropical fruit, and citrus aromas. The bitterness is well balanced with the with the strong flavor profile of grapefruits and tropical citrus. Utilizing the classic American Centennial hops, our inspiration for this brew was an IPA that withstands the test of time and trends, focusing on a beer that is incredibly balanced and enjoyable. This is the perfect double IPA for you if you are seeking a balanced and flavorful approach to your favorite style.

### KIT STATISTICS

- 2 Weeks Primary Fermentation
- 6 Weeks Bottle Conditioning
- Original Gravity: 1.081
- 9.0% ABV (Estimated)
- IBUs: 102.5
- SRM: 8.6
- 60 Minute Boil

### HOMEBREW KIT CONTENTS

#### Malts & Specialty Grains

- 2 lb. Light Malt Extract

#### Hops

- 7 grams Centennial (Bittering)
- 7 grams Centennial (Flavoring)
- 14 grams Centennial (Aroma)
- 7 grams Centennial (Dry Hop)

#### Yeast

- Safale US-05

#### Other

- 5 oz. Corn Sugar
- 10 Carbonation Drops
- 10 Bottle Caps

### EQUIPMENT:

- Brew Kettle (3+ gallon capacity)
- Thermometer
- Fermentation Vessel
- Stirring Spoon
- Airlock
- Blow off tubing
- Bottles
- Racking Equipment
- Sanitizer

### GETTING STARTED:

- If you haven't already done so read the "Basic of Brewing" guide included in your equipment kit.

- Read over the entire contents of this recipe before you brew. This will help avoid any errors. You are adding the malt extract in two separate additions for this batch.

- Upon receiving your kit refrigerate your yeast. One day before your brew day remove your yeast from your refrigerator and allow it reach room temperature. (~70°F)

- Clean and Sanitize all equipment thoroughly; poor sanitization could ruin an otherwise perfect batch.

- You'll need approximately 2 hours to complete this brew. Schedule accordingly.

- Homebrew (To enjoy in moderation while brewing)\*

\*Optional

## BREW YOUR BEER

1. Add 2.5 gallons of water to your boil kettle. Bring your water to a boil.
2. Remove from heat and add 1 lb. Light Malt Extract to your water. Stir.
3. Allow your wort to return to a boil. Be sure to observe your boil so as to avoid a messy boil-over.
4. At this point your mixture is now wort (pronounced "wert"; defined as unfermented beer).
5. Once the foaming subsides begin your 60 minute boil process. Timing is referred to by minutes left in the boil.
6. 60 Minutes: Add 7 grams of Centennial hops for bittering.
7. 30 Minutes: Add 7 grams of Centennial hops for flavoring.
8. 25 Minutes: Add 1 lb Light Malt Extract to your water. Stir.
9. 15 Minutes: Add 7 grams Centennial hops for aroma.
10. 10 Minutes: Add 5 oz. of Corn Sugar to the boil.
11. 5 Minutes: Add 7 grams Cascade hops for aroma.
12. Boil for the final 5 minutes.
13. After your wort is done boiling it is very important you cool it as quickly as possible to avoid potential infections. Create an ice bath (ice and water) in your sink and set the brew kettle in it. You need to cool your wort down to 70°F or lower.

## COOLING / TRANSFERRING

1. By now all of your equipment should be already sanitized; if not sanitize your screw cap, fermenting vessel, airlock, siphon, and tubing.
2. Siphon your cooled wort into the fermenting vessel. Avoid dumping the sludge on the bottom of your kettle into your jug. Do not fill above the "ONE GALLON" lettering.
3. Attach your sanitized screw cap aerate the wort by shaking/rocking the fermenting vessel back and forth a bit.
4. Add the entire yeast packet to fermenting vessel. It is important that the wort temperature not be above 70°F when adding the yeast. Dispose of remaining yeast.
5. Seal the fermentor. Add an airlock.
6. Move fermenting vessel to a cool, dark spot (approximately 68°F).

## FERMENTING

1. You will observe active fermentation within about 48 hours. You want to maintain the temperature of approximately 68°F.
2. After about 1-2 weeks your active fermentation will stop. At this point if you have a blow off tube attached you may remove it and add an airlock to the vessel.
3. After one week open your fermentor and add 7 grams of Centennial Hops for dry hopping.
4. After dry hopping let the beer age an additional 4-6 days in the primary fermenter. After this additional aging period you are ready to bottle your beer.

## BOTTLING / CARBONATING

1. Sanitize your bottles, bottle caps, siphon tubing, siphon, and bottling wand.
  2. Attach your siphon tubing to your siphon on one end and the bottling wand on the other.
  3. Siphon beer into your bottles and then add one carbonation drop. Cap bottles.
  4. Condition bottles for 6 weeks at room temperature.
  5. After 6 weeks you may store the bottles in a cool/cold location if carbonated.
- ## ENJOY!
1. Pour your homebrew into a clean glass. For aesthetic reasons many people avoid pouring the yeast in but it won't hurt you!
  6. Smell the beer, a few short sniffs. Taste. Allow beer to cover the tongue, swallow. Smile. Life is good.

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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