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Dishes Are Done New England IPA

OG: 1.077 **Color:** 6.3 SRM

FG: 1.013 **ABV:** 8.6%

IBU: 71

Extract	Weight	Percent
Pilsen Light LME	6 lbs	51.6%

Steeping Grains	Weight	Percent
Vienna Malt	2.5 lbs	21.5%
Flaked Oats	1 lb	8.6%
Carapils	12 oz.	6.5%
Caramunich I	6 oz.	3.2%
Corn Sugar (5 mins)	1 lb	8.6%

Hops	Weight	IBU
Columbus, 60 min	.75 oz.	30.1
Citra, 20 min	1 oz.	20.8
Citra, 5 min	3 oz.	20.1
Citra, 0 min	3 oz.	0
Citra, Dry- Hop	3 oz.	0

Yeast

White Labs California Ale WLP001, Wyeast American Ale 1056, Fermentis Saf-Ale US-05, Imperial Flagship A07

Additional– Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop Socks, Gypsum

From the BJCP Style Guidelines (bjcp.org) Category 22A - Double IPA

A recent American innovation reflecting the trend of American craft brewers “pushing the envelope” to satisfy the need of hop aficionados for increasingly intense products. The adjective “Imperial” is arbitrary and simply implies a stronger version of an IPA; “double,” “extra,” “extreme,” or any other variety of adjectives would be equally valid. Bigger than either an English or American IPA in both alcohol strength and overall hop level (bittering and finish). Less malty, lower body, less rich and a greater overall hop intensity than an American Barleywine. Typically not as high in gravity/alcohol as a barleywine, since high alcohol and malt tend to limit drinkability. A showcase for hops.

An intensely hoppy, very strong pale ale without the big maltiness and/or deeper malt flavors of an American barleywine. Strongly hopped, but clean, lacking harshness, and a tribute to historical IPAs. Drinkability is an important characteristic; this should not be a heavy, sipping beer. It should also not have much residual sweetness or a heavy character grain profile.

Hop flavor is strong and complex, and can reflect the use of American, English and/or noble hop varieties. High to absurdly high hop bitterness, although the malt backbone will generally support the strong hop character and provide the best balance. Malt flavor should be low to medium, and is generally clean and malty although some caramel or toasty flavors are acceptable at low levels. No diacetyl. Low fruitiness is acceptable but not required. A long, lingering bitterness is usually present in the aftertaste but should not be harsh. Medium-dry to dry finish. A clean, smooth alcohol flavor is usually present. Oak is inappropriate in this style. May be slightly sulfury, but most examples do not exhibit this character.

Vital Statistics:	OG: 1.065 – 1.085	FG: 1.008 – 1.018
IBUs: 60– 120	SRM: 8 – 14	ABV: 7.5 – 10%

Commercial Examples: Russian River Pliny the Elder, Three Floyd’s Dreadnaught, Avery Maharaja, Bell’s Hop Slam, Stone Ruination IPA

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:
8 lbs. 8 oz. US 2-Row

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 152°F for 1 hour.

Follow the same hop schedule and yeast recommendations on the recipe.

BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: _____ **OG Reading:** _____ **FG Reading:** _____ **Transfer Date:** _____ **Bottled/Kegged:** _____
