

# Extreme IPA

Here is a beer that kicks up the alcohol content while offering generous additions of hop. The Aromatic and Victory Malt provide body and balance to the hops but less sweetness than a crystal malt would give.

OG: 1.070 FG 1.015 ABV 7.5%

Extract Recipe:

7 lbs Light Malt Extract

3 lbs Light Dry Malt Extract

1 lb Aromatic Malt

1 lb Victory Malt

2 oz Warrior Hops 35 HBUs (Boiling) 60 min

1 oz Magnum Hops (Flavor) 15 min

2 oz Centennial Hops (Aroma) 1 min

Wyeast American Ale Yeast

1 tsp Amylase Enzyme

1 1/4 cup Dry Malt Extract (for bottling) Or 3/4 cup Corn sugar

- Add cracked grains in a steeping bag to 2 gals of cold water and bring to a boil.
- When boiling starts, remove the grain and shut off the heat.
- Add malt extract, and stir until fully dissolved.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (2 oz Warrior)
- Continue boiling for 45 mins then add 1 oz of Magnum hops.
- Continue to boil for 14 mins then add 2 oz of Centennial hops.
- Continue to boil for 1 min.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast and Amylase Enzyme when the temp reaches 70°. Aerate the wort(shaking works well).
- Ferment at 65° to 70° for 1 week.
- Rack to a secondary fermenter. Let it age to clarity, then bottle or keg.

All Grain Recipe:

15 lbs 2 Row Malt

1 lb Aromatic Malt

1 lb Victory Malt

Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.