



SKEEBombin'

Imperial White IPA (AG)

RECIPE STATS

Est. SG: 1.076

Est. FG: 1.021

IBU: 46.3

SRM: 6.9

ABV: 7.3%

INGREDIENTS

12 lbs Belgian Pilsner

2 lbs Carafoam Malt

1 lb Caramel Malt 20L

5 oz Challenger Hops

1 oz Chinook Hops

2 oz Cashmere Hops

1 oz Coriander Seed

0.75 oz Sweet Orange

Peel

Safbrew Wheat WB-06

Yeast

MASH SCHEDULE

Heat 18.75 quarts of water to 163.6°F. Pour malt into water, stirring to avoid clumps. Mash for 75 minutes at 150°F. Fly sparge with 3.11 gallons of 168°F water, or finish the mash as you wish.

BREWING SCHEDULE

Top off brew pot to reach 6 gallons and add the following First Wort hop addition:

1 oz Chinook Pellet Hops at First Wort

Bring wort a low rolling boil, and boil for a full 75 minutes, following the hop and spice addition schedule as indicated below.

0.75 oz Sweet Orange Peel and 1 oz Coriander– Boil 5 minutes

5 oz Challenger Pellet Hops – Whirlpool addition, add at the end of the boil

FERMENTATION GUIDELINES

Chill wort to 70°F and pitch yeast. Top up water to 5 gallons.

Let fermentation occur at room temperature, somewhere between 68-75°F for 2 weeks or until your gravity has dropped and remained near the estimated FG for a few days straight. Rack to new fermenter, and add dry hops according to the following schedule:

2 oz Cashmere Pellet Hops for 5 days.