

The Shire 2X IPA (AG)

We wanted to come out strong for our first quarterly homebrew kit, and we think you'll agree that we hit the mark with this aggressively hopped imperial IPA! A simple backbone of Pilsner malt, carapils and flaked oats lend smooth, bready undertones. A blend of Galaxy, Kohatu and Nelson Sauvin hops go into the kettle at several different stages. The end result is hoppy but not bitter, and solid, but not too malty... A well-balanced Imperial IPA hailing from the Southern Hemisphere, created here in the South.

RECIPE STATS

Est. SG: 1.080

Est. FG: 1.013

IBU: 91

SRM: 5

ABV: 8.9%

INGREDIENTS

12 lbs German Pilsner Malt
1 lb Cara-Pils/Dextrin Malt
1 lb Flaked Oats
10 oz Corn Sugar (Dextrose)

1 oz Warrior Hops
2 oz Galaxy Hops
2 oz Motueka Hops
2 oz Nelson Sauvin Hops

2 Fermentis SafAle US-05
2 Omega Yeast Labs Voss Kveik (OYL-061)
2 Lallemand Voss Dry Kviek

BREW

60 minute single infusion mash at 150°F, begin vorlauf/recirculation while ramping up temp to mash out at 169F over the next 15 minutes or until running clear.

HOP ADDITIONS

1 oz Warrior hops @ 60 minutes
0.5 oz, each, of Galaxy, Motueka and Nelson Sauvin hops @ 20 minutes
0.25 oz, each, of Galaxy, Motueka and Nelson Sauvin hops @ 10 minutes
0.25 oz, each, of Galaxy, Motueka and Nelson Sauvin hops @ 5 minutes
1 oz, each, of Galaxy, Motueka and Nelson Sauvin hops, Dry Hop 5 days

FERMENTATION

Ferment US-05 at 64-74°F
Ferment Voss Kveik at 62-98°F

BREWDAY NOTES: