

Big Llama Braü

Double IPA - 5gal, all grain, target OG 1080



Ingredients

12lbs Thomas Fawcett Pearl malt
6oz Caraviennne malt
1oz Apollo hops
1oz Cascade hops
2oz Centennial hops
1oz Chinook hops
4oz Simcoe hops
1pt Vermont maple syrup
Imperial Organic Barbarian A04 yeast
3oz Spruce tips (optional)
4oz Oak chips soaked in bourbon (optional)

Instructions

1. Heat 16 quarts of water to 153°F and mash in crushed grains; hold for 60 minutes.
2. While mash is resting, heat 12 quarts of water to 170°F for sparging.
3. Slowly let the mash water drain into the brew kettle, and sparge, collecting 25 quarts of wort.
4. Bring wort to boil, and add 1/2oz of the Cascade hops.
5. After 30 minutes, add 1oz of the Simcoe hops.
6. After another 15 minutes, slowly add the maple syrup, simultaneously stirring to avoid burning on the bottom of the kettle.
7. After 60 minutes total, turn off the heat and add the remaining 1/2oz Cascade hops, 1/2oz Apollo, plus an additional 1oz Simcoe, & 1oz Centennial. (If you add the spruce tips do so now by containing them in a muslin bag. Let rest for 5 minutes, and then remove the bag.)
8. Chill the wort, and transfer to the primary fermenter. Pitch the yeast, seal the lid, and secure the airlock. Ferment at 68-72°F.
9. After 7 days, add 1oz Simcoe, 1oz Chinook, & 1/2oz Apollo to the *primary*.
10. After 5 more days, rack to secondary, and add 1oz Simcoe, & 1oz Centennial. (If using the oak chips, strain off the alcohol, and place the chips in a muslin bag before adding to the fermenter. Optional: If you like boozy, strong beers, go ahead use the bourbon!)
11. After 6-7 more days, bottle, priming with 2/3 cup of maple syrup.

Conceived and designed by Scott Russell exclusively for Gage Hill Crafts.