

Tongue Trasher - West Coast Style IPA

- OG: 18.0°P
- FG: 3.6°P
- ABV (approx.): 8.4%
- IBU: 80 IBU
- SRM: 10.0 SRM

MASH SCHEDULE:

151.7°F for 60 Minutes

Malt, Fermentables, Enzymes

Simpsons Finest Golden Promise™
 Rahr Pale Ale
 Rahr Red Wheat
 Dingemans Cara 45

Grist %

37.5%
 30.0%
 10.0%
 2.5%

For 10 bbl

271.6 lb
 217.3 lb
 70.6 lb
 21.7 lb

Kettle Sugars

Sucrose

Grist %

20.0%

For 10 bbl

98.0 lb

FERMENTATION

Ingredient	10 bbl	Notes
Fermentis S-05	763g	Ferment at 65°F

HOPS – HOT SIDE

Variety	10 bbl	Addition
CTZ	4.6 lb	90 min
Centennial	1.4 lb	5 min
Chinook	1.2 lb	5 min
El Dorado®	1.0 lb	5 min

HOPS – COLD SIDE

Variety	10 bbl	WORT TEMP
Centennial	3.3 lb	176 °F
Chinook	3.3 lb	176 °F
El Dorado®	3.3 lb	176 °F

DRY HOPS

Variety	10 bbl	Addition Stage
Centennial	6.7 lb	Late
Chinook	6.7 lb	Late
El Dorado®	6.7 lb	Late

Imperial Cold IPA (Kalt Kaiser)

- OG: 18.0°P
- FG: 3.6°P
- ABV (approx.): 8.4%
- IBU: 65 IBU
- SRM: 6.9 SRM

MASH SCHEDULE:

151.7°F for 60 Minutes

Malt, Fermentables, Enzymes

	Grist %	For 10 bbl
Weyermann® Eraclea Pilsner Malt	82.0%	593.8 lb
Weyermann® Barke® Munich Malt	10.0%	72.4 lb
Weyermann® Acidulated Malt	3.0%	26.1 lb
Weyermann® CARAFOAM®	5.0%	36.2 lb

FERMENTATION

Ingredient	10 bbl
Fermentis W 34/70	1,173 g
Notes	Start at 50°F; at temperate at 54°F; free rise to 68°F (max) after 72 hours.

HOPS – HOT SIDE

Variety	10 bbl	Addition
German Hallertauer Magnum	3.8 lb	90 min
German Mandarinina Bavaria	2.0 lb	5 min
German Huell Melon	2.0 lb	5 min
German Callista	2.0 lb	5 min

HOPS – COLD SIDE

Variety	10 bbl	Wort Temp
German Mandarinina Bavaria	5.0 lb	176 °F
German Huell Melon	5.0 lb	176 °F
German Callista	5.0 lb	176 °F

DIP HOPS

Variety	10 bbl	Addition Stage
German Mandarinina Bavaria	2.5 lb	Early
German Huell Melon	2.5 lb	Early
German Callista	2.5 lb	Early

NE Imperial IPA

- OG: 18.5°P
- FG: 3.7°P
- ABV (approx.): 8.7%
- IBU: 30 IBI
- SRM: 5.2 SRM

MASH SCHEDULE:
151.7°F for 60 Minutes

Malt, Fermentables, Enzymes

	Grist %	For 10 bbl
MCI Irish Stout Malt	45.0%	335.6 lb
Simpsons Malted Oats	20.0%	166.2 lb
Simpsons Golden Naked Oats®	5.0%	41.6 lb
Crisp Torrefied Wheat	15.0%	116.3 lb

Kettle Sugars

	Grist %	For 10 bbl
Dextrose	15.0%	75.7 lb

FERMENTATION

Ingredient	10 bbl	Notes
Fermentis S-05	763g	Ferment at 65°F

HOPS – HOT SIDE

Variety	10 bbl	Addition
Nugget	1.0 lb	90 min
Comet	2.1 lb	5 min
Triumph	1.9 lb	5 min
Cashmere	2.6 lb	5 min

HOPS – COLD SIDE

Variety	10 bbl	WORT TEMP
Comet	5.7 lb	176 °F
Triumph	5.7 lb	176 °F
Cashmere	5.7 lb	176 °F

DRY HOPS

Variety	10 bbl	Addition Stage
Comet	3.6 lb	Early Stage
Triumph	3.6 lb	Early Stage
Cashmere	3.6 lb	Early Stage
Comet	3.6 lb	Early Stage
Triumph	3.6 lb	Early Stage
Cashmere	3.6 lb	Early Stage