

# BREWERS CHOICE

## *Hop Bomb IPA*



### You will need:

2.5kg Liquid Light Malt Extract  
1kg Liquid Wheat Malt Extract  
500g Light Dried Malt  
250g Dextrose  
1x Pale Ale/Bitter Grain Pack  
1x Lager/Pilsner Grain Pack  
30g Centennial Hops (11.2% AA) - 60 min boil  
15g Chinook Hops (13.3% AA) - 20 min boil  
15g Cascade Hops (7.6% AA) - 10 min boil  
15g Chinook Hops (13.3% AA) – 5 min boil  
15g Cascade Hops (7.6% AA) – 0 min boil  
15g Chinook (13.3% AA) & 15g Cascade (7.6% AA) – Dry Hop  
Safale US-05, MJ M44 or WY1056 American Ale Yeast  
½tsp Wyeast Yeast Nutrient  
Whirlfloc/Brewbrite



### Procedure:

1. A day before, place 10-15 litres of water in closed containers in a fridge and chill.
2. Steep Pale Ale/Bitter and Lager/Pilsner Grain Packs for 20-30 mins with 1.5 litres of hot tap water (not boiling).
3. Strain liquid into a large saucepan. Rinse grain with another 1 Litre of hot tap water into the saucepan, and discard grain.
4. Add another 4 litres of water and 1 kg liquid wheat malt (approx.) to the saucepan, and bring to the boil whilst stirring.
5. Add 30g Centennial hops.
6. After boiling for 40 minutes, add 15g Chinook.
7. After boiling for 50 minutes, add 15g Cascade and whirlfloc or brewbrite.
8. After boiling for 55 minutes, add 15g Chinook. Continue to boil for the last 5 mins.
9. At the end of the 60 minutes, turn off the heat and add 15g Cascade.
10. Add the rest of the malts, dextrose and ½tsp nutrient, stir to dissolve and create a whirlpool effect. Place the saucepan in a sink of cool water for 10-15 minutes.
11. Pour the contents of the saucepan into the fermenter, leaving excessive hop debris behind, and top up to 23 litres with chilled and tap water to reach a starting temperature of 18-22°C. Stir vigorously to aerate.
12. Add yeast and ferment as close as possible to 20°C\*.
13. On Day 4 of fermentation, add Dry Hops of 15g Chinook and 15g Cascade to the fermenter. Bottle or keg when gravity is consistent over two days.

\* Maintain a cool even temperature in the fermenter. Place the fermenter in a tray and wrap it in a blanket with an end in a container of water. Placing the fermenter on a concrete slab can also help to keep the temperature constant. Use a **Brewers Choice Brewing Thermostat** in an old fridge for optimum brewing conditions all year round.



**Brewers Choice Home Brew Stores**  
- Helping You Brew Better -  
Browns Plains-Ipswich-Stafford-Wacol  
[www.brewerschoice.com.au](http://www.brewerschoice.com.au)

