



Funky Buddha: Hop Stimulator Double IPA Recipe Instructions

A hazy amber libation with juicy notes of tangerine, apricot, grapefruit, mango, pleasant pineyness, and a bold caramel malt backbone.

RECIPE INCLUDES:

- 1 Can Long Play IPA Brewing Extract (Yeast under lid. You won't be using this.)
- 3 Pouches Brewmax LME – Pale
- 1 Packet Pilsner Malt (4oz.)
- 1 Packet Munich Malt (4oz.)
- 1 Packet Carapils (4oz., but you'll only use 2oz.)
- 1 Packet Crystal 40 (4oz., but you'll only use 2oz.)
- 1 Packet Nugget Hops (1/2oz.)
- 2 Packets Amarillo Hops (1/2oz each)
- 2 Packets Cascade Hops (1/2oz. each)
- 2 Packets Centennial Hops (1/2oz. each)
- 2 Packets Citra Hops (1/2oz. each)
- 5 Muslin Hop Sacks
- 1 Safale US-05 Yeast
- 1 Packet No-Rinse Cleanser

ADDITIONAL INFORMATION

OG: 1.104 (approx.) -- FG: 1.026 (approx.)
Suggested conditioning time is 2 to 4 weeks.
Flavor: Hoppy
ABV (alc/vol): 10%
SRM (Color): 11
IBU (Bitterness): 73

BREWING

Brewing beer is the process of combining a starch source (in this case, a malt brewing extract) with yeast. Once combined, the yeast eats the sugars in the malt, producing alcohol and carbon dioxide (CO₂). This process is called fermentation.

1. Using a measuring cup, pour 6-8 cups of water into your clean 3-quart or larger pot (Use just enough water to cover the grains).
2. Add the grains to 2 Muslin Hop Sacks splitting them evenly between the sacks and bring your water up to above 155 degrees F.
3. Add both grain sacks to the hot water and steep for 30 minutes between 155-165 degrees.
4. Carefully lift the grain sacks out of the pot, one at a time, and place into a strainer/colander. Rinse each sack over the pot with 1/2 cup of hot water each. Let drain. Do NOT squeeze the grain bags. Discard grain bags.
5. Remove the yeast packet from under the lid of the Brewing Extract (you won't be using this), then place the unopened can in hot tap water.
6. Place the Nugget pellet hops into a hop sack tying it closed, then trim away excess material.
7. Bring grain water to a low rolling boil, add in hop sack, and let simmer at a low boil for 10 minutes, then remove from heat.
8. While this is boiling, place the contents of 1/2 packet of each hop (Amarillo, Cascade, Centennial, Citra) into a hop sack and trim away excess material.
9. After the 10 minute Nugget boil has passed, add the remaining hops and simmer at a low boil for another 5 minutes.
10. While this is boiling, place the rest of the hops in an airtight container and put in freezer until it's time for dry-hopping.
11. After the 5 minute hop boil has passed, remove the pot from heat.
12. Open the can of Brewing Extract and the LME Softpack, pour the contents into the hot mixture. Stir until thoroughly mixed. This mixture of unfermented beer is called "wort".
13. Fill keg with cold tap water to the #1 mark on the back.
14. Pour the wort, including the hop sacks, into the keg, and then bring the volume of the keg to the #2 mark by adding more cold water. You'll leave the hop sacks in the wort for the duration of fermentation. Stir vigorously with the spoon or whisk.
15. Sprinkle the Safale US-05 yeast packet into the keg, and screw on the lid. Do not stir.
16. Put your keg in a location with a consistent temperature between **65° and 70° F (20°-21° C)** and out of direct sunlight. **Due to the amount of malt in this wort, please be sure to brew within this temperature range, otherwise overflows may occur.** Ferment for 14-21 days.
17. 5 days before bottling, add the rest of the hops to a sanitized hop sack (steep in boiling water for a few minutes to sanitize before adding hops to the sack) and place the hop sack in your fermenter. Don't leave the fermenter lid off for too long when doing this.
18. On bottling day, remove hop sacks from fermenter and discard just before bottling.
19. After approximately 24 hours, you will be able to see the fermentation process happening by shining a flashlight into the keg. You'll see the yeast in action in the wort. The liquid will be opaque and milky, you will see bubbles rising in the liquid, and there will be bubbles on the surface.

Your fermentation will usually reach its peak in 2 to 5 days (this is also known as "high krausen"). You may see a layer of foam on top of the wort, and sediment will accumulate at the bottom of the fermenter. This is totally normal. Complete fermentation will take approximately 2 weeks.

After high krausen the foam and activity will subside and your batch will appear to be dormant. Your beer is still fermenting. The yeast is still at work slowly finishing the fermentation process.

