

Green Monster

Imperial IPA

Type: Extract

Date: 2/21/2010

Batch Size: 5.00 gal

Brewer: S. Romano

Boil Size: 3.25 gal

Asst Brewer:

Boil Time: 60 min

Equipment: Brew Pot (4 Gallon)

Taste Rating(out of 50): 45.0

Brewhouse Efficiency: -

Taste Notes: Initially extremely bitter, almost unpleasant. After 10 days in the bottle, bitterness had mellowed and tasted great.

Ingredients

Amount	Item	Type	% or IBU
9.00 lb	Pale Liquid Extract (8.0 SRM)	Extract	77.39 %
0.88 lb	Cara-Pils/Dextrine (2.0 SRM)	Grain	7.57 %
0.50 lb	Pale Malt (2 Row) US (2.0 SRM)	Grain	4.30 %
0.25 lb	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	2.15 %
2.75 oz	Warrior [15.00 %] (90 min)	Hops	83.9 IBU
0.50 oz	Chinook [13.00 %] (90 min)	Hops	13.2 IBU
1.00 oz	Simcoe [13.00 %] (75 min)	Hops	25.8 IBU
3.00 oz	Columbus (Tomahawk) [14.00 %] (Dry Hop 10 days)	Hops	-
2.00 oz	Simcoe [13.00 %] (Dry Hop 10 days)	Hops	-
1.75 oz	Centennial [10.00 %] (Dry Hop 10 days)	Hops	-
1.00 oz	Columbus (Tomahawk) [14.00 %] (30 min)	Hops	20.5 IBU
2.25 oz	Centennial [10.00 %] (1 min)	Hops	1.8 IBU
1.00 oz	Simcoe [13.00 %] (1 min)	Hops	1.1 IBU
1.00 lb	Corn Sugar (Dextrose) (0.0 SRM)	Sugar	8.60 %
1 Pkgs	California Ale (White Labs #WLP001) [Starter 35 ml]	Yeast-Ale	

Beer Profile

Est Original Gravity: 1.075 SG

Measured Original Gravity: 1.073 SG

Est Final Gravity: 1.017 SG

Measured Final Gravity: 1.015 SG

Estimated Alcohol by Vol: 7.68 %

Actual Alcohol by Vol: 7.58 %

Bitterness: 146.3 IBU

Calories: 331 cal/pint

Est Color: 10.4 SRM

Color:

Color

Mash Profile

Mash Name: None

Total Grain Weight: 10.00 lb

Sparge Water: -

Grain Temperature: -

Sparge Temperature: -

TunTemperature: -

Adjust Temp for Equipment:

Mash PH: -

FALSE

Steep grains as desired (30-60 minutes)

Mash Notes: -

Carbonation and Storage

Carbonation Type: Corn Sugar

Volumes of CO2: 2.4

Pressure/Weight: 3.8 oz

Carbonation Used: -

Keg/Bottling Temperature: 60.0

Age for: 28.0 days

F

Storage Temperature: 52.0 F

Notes

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