

OBSEQUIOUS TROGLODYTE I.P.A.

big bold juniper pain/ouch.

with: 6.6 lbs. Golden malt extract
2 lbs. Amber malt extract
Crushed grains (Belgian Aromatic and Crystal 60L)
Hops (Galena, Sterling, Perle)
Burton salts
Yeast
Juniper berries
Priming sugar
Grain and hop bags
Caps

how: **1.** Place at least 2.5 gallons of water in your boiling pot and add Burton salts, stirring. Throw the grains in the large bag and put them in the water. Bring water to 150 degrees and hold for 45 minutes. Remove grains. **2.** Bring water to a boil. Remove from heat and add malt extracts. Stir vigorously, and it's all blended up nicely, return to heat and bring back to boil. **3.** While the water's coming to the boil, mix together the Galena and Sterling hops. When the water comes to a boil, you're going to start doing a regular hop addition for 90 minutes. This means that every 10 minutes, you're going to add approximately 1/10th of the hops you just mixed together. Trust me, it's worth the added effort. Also, at beginning of boil, crush half of the juniper berries (mortar and pestle or rolling pin works nicely) and throw them in with first hop addition. **4.** After 90 minutes, you should have one last hop addition left. Add that in. Now chill, throw in fermenting vessel with enough water to make 5 gallons, and add yeast and off we go. **5.** When it's done fermenting, rack it into a secondary fermenter. At this point, add the Perle hops and the other half of the juniper berries (freshly crushed). Let it sit for at least two weeks before priming and bottling: **6.** Add corn sugar to a few cups of water in small saucepan and boil for 5 minutes. Place in bottom of bottling bucket and rack beer in on top of it, gently swirling to mix. Bottle. After two weeks or so you should have bubbles. This one ages nicely, btw.

O.G.: 1.060 – 1.065

Target A.B.V.: 6.5 – 7

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