

Dogfish Head 90 Minute IPA

This recipe has been floating around the internet and several magazines lately. It continues to be in high demand so I'm adding it to my collection. The addition of Amber Malt in this recipe contributes more to a subtle roast flavor but little of the sweetness you might expect in a beer of amber color. The hop additions to this recipe are not your normal boil/ flavor/aroma additions. In the 90 minute boil you will be adding 1/4 ounce of hops every 8 minutes followed by another 2 ounces of hops added to the secondary fermenter or keg (dry hopping). If this recipe seems confusing, you are probably doing it right.

OG: 1.070 FG 1.015 ABV 7.5%

Extract Recipe/Partial Mash:

8 lbs Light Dry Malt Extract
1 3/4 lb German Pilsner Malt
1 3/4 lb Amber Malt 35 L
2 oz Amarillo Hops 16 HBUs
3/4 oz Simcoe Hops 8 HBUs
1/2 oz Warrior Hops 8 HBUs
1 oz Amarillo Hops -Dry Hop
1/2 oz Simcoe Hops -Dry Hop
1/2 oz Warrior Hops -Dry Hop

Wyeast British Ale Yeast

1 tsp Amylase Enzyme

For Bottling: 1 1/4 cup Dry Malt Extract Or 3/4 cup Corn sugar

- In a 6 qt kettle, add 3 1/2 qts of water and bring to 170°.
- Add the cracked grain and mix. The temperature should equalize to 150°. Let sit for 1 hour at 150°.
- Add 2 gal of water to your boil kettle. Heat to 170°.
- Rinse the grain with the 2 gal of 170° water using a strainer or colander. Collect the runoff for the boil.
- Add malt extract.
- Return to heat and bring to a boil for 5 minutes
- In a separate bowl, mix together 2 oz. Amarillo hops, 3/4 oz. Simcoe hops, and 1/2 oz. Warrior hops. For the next 90 minutes, boil the wort while adding 1/4 ounce of the hop mixture every 8 minutes.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast and Amylase Enzyme when the temp reaches 70°. Aerate the wort(shaking works well).
- Ferment at 65° to 70° for 1 week.
- Rack to a secondary fermenter, dry hop with 1 oz of Amarillo, 1/2 oz Simcoe, and 1/2 oz Warrior hops.
- Let it age 1 week, then bottle or keg.

All Grain Recipe:

14 lb German Pilsner Malt
1 3/4 lb Amber Malt

Infusion Mash at 152° for 1 hour. Sparge to 7 gals of wort. Boil for 90 mins using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.