

Makin it easy for you

Sam's Heady Topper Double IPA Clone Recipe

(5-gallon batch, all-grain)

Specs

OG: 1.078
FG: 1.017
ABV: 8%
IBUs: 120+
SRM: 6-7

Ingredients

MALT:

- 8 lbs. [American two-row malt](#)
- 5 lbs. [German pilsner malt](#)
- 1 lb. [Carapils malt](#)
- 1 lb. [wheat malt](#)
- .75 lb. [honey malt](#)

HOPS – This beer uses a lot of hops! You'll need a total of:

- 4.75 oz. [Summit hops](#),
- 3 oz. [Centennial hops](#),
- 1 oz. [Cascade hops](#),
- 1 oz. [Citra hops](#),
- 1 oz. [Amarillo hops](#))

2.5 oz. Summit at :60
.25 oz. Amarillo at :5
.25 oz. Cascade at :5
.25 oz. Centennial at :5
.25 oz. Summit at :5
1.5 oz. Centennial at :0
1 oz. Summit at :0
.5 oz. Citra at :0
.25 oz. Cascade at :0
.25 oz. Amarillo at :0
.75 oz. Centennial, dry-hopped for 8 days
.5 oz. Citra, dry-hopped for 8 days
.5 oz. Summit, dry-hopped for 8 days
.5 oz. Amarillo, dry-hopped for 8 days
.5 oz. Centennial, dry-hopped for 4 days
.5 oz. Cascade, dry-hopped for 4 days
.5 oz. Summit, dry-hopped for 4 days

YEAST:

"Conan" yeast harvested from a can of Heady Topper or [Wyeast 1028: London Ale](#) – prepare a 2L starter



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