

## **Hop God Ale by Thomas “Hop God” Vista**

### Information

Yield: 5 gallons

Original Gravity: 1.070

Alcohol/vol.: ~7.1%

Color: Inky Black

Bitterness: 100 IBU

Yeast: American or British Ale

Maturation: 8-12 Weeks

NOTE: These figures are for 7 gallons, not 5, because lots of wort remains in the giant pile of hops.

### All-Grain Ingredients

8.0lb Maris Otter or Golden Promise Pale Malt

4.0lb Moravian Pilsener Malt

2.0lb Biscuit/Amber Malt

1.5lb Torrefied Wheat

0.5lb Pale Crystal 20L

0.5lb Pale Crystal 60L

### First Wort Hops

4.0oz Columbus (15%aa)

4.0oz Flavor Hops: Cascade, Liberty, Brystal, or Williamette

### Standard Hops

4.0oz Centennial (10%aa) – 60min

2.0oz Cecntinnial or Columbus (10%aa) – 45min

2oz Centennial or Cascade (10%aa) – 30min

8oz Aroma Hops – Your Choice (Cascade – 6%aa) – 15min

8oz Aroma Hops – Your Choice (Cascade – 6%aa) – End of Boil

### Directions

Mash in between 156F and 158F at between 1.15 and 1.25 quarts/lb.