

INDIA PALE ALE



India Pale Ale is a strong pale ale developed to last the long journey to 19th century British outposts. Its high levels of bitterness and alcohol, supported by a medium gravity grain bill, cause it to be among the most popular beers of this day and age.

Contents

- Malt Extract
- Specialty Grains
- Hops
- Yeast
- Grain Bag
- Hop bags

OG: 1070

IBU's: 58

SRM: 13

FG: 1012

ABV: 8%

1. Place 1 gallon of water in your boil pot and heat to 150 degrees F.
2. Place the grains in the grain bag and steep for 30 Min.
3. Remove the grain bag without squeezing.
4. Add two gallons of water. Turn-on the burner. While heating, add both cans of liquid malt extract. Undiluted extract which is allowed to stand on the bottom of the boil pot can scorch and cause off flavors.
5. After the boil begins, and after the initial foam, or "hot brake" subsides, refer to the Brewing Schedule for direction.
6. Siphon off to fermentor, being careful to leave the accumulated "trub" in the boil pot
7. Add water to increase volume to 5 gallons.
8. Pitch Yeast.

Brewing Schedule

At beginning of boil:

- Add 2 oz. hops
- Boil 40 min.
- Add 1oz. Hops
- Boil 13 min.
- Add 1oz. Hops
- Boil 7 min.
- Remove hop bags and Chill

Return to step 6

9. Allow the fermentation to proceed at least one week. It is suggested to rack the beer into a secondary for another week following fermentation. Prime with 6oz. Of priming sugar and bottle. Allow two weeks before drinking.

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2 tins of Light or extra light LME (For Black IPA, substitute Amber LME)

1# 6-row Malt

1# Crystal 20 or Crystal 40

2 oz. Cascade Pellet Hops (6.2%).

2 oz. Centennial Pellet Hops (10.3%).

1 Grain Bag

2 Safale US-04 Dry Ale Yeast packets.