



English IPA (All Grain)

English IPAs have deep golden/amber color and are known for being very well balanced.

They typically have a strong malty character with dominant toffee, biscuit, and caramel flavors. These are derived from the traditional English malts. Fermented with English ale yeast with the combination of hops which brings about distinct fruity esters, typically citrus-orange.

Grain Bill	
10.75 lbs.	Maris Otter
0.5 lbs	British Crystal Malt I
0.5 lbs.	British Crystal Malt II
0.25 lbs	British Dark Crystal Malt II

Boil Additions	
60 Min	1 oz. Hop Pack
45 Min	1 oz. Hop Pack
15 Min	1 oz. Hop Pack
5 Days Dry Hop	1 oz. Hop Pack

Fermentation	
Yeast Options:	
Wyeast 1968	S-04
Wyeast 1335	Nottingham
Wyeast 1028	Omega OYL-005

Specs:	
Expected O.G. @ 70-75% Eff.	1.056-1.062
Expected F.G	1.012-1.016
IBU	58
Expected ABV	6.0% - 6.5%
SRM	12
Volume	5-5.25 Gallons

Mash Schedule	Temp	Duration
Saccharification Rest	151-153 F°	60 Min
Mash Out	170 F°	10 Min

Instructions:

Mash with 3.75 – 4.25 gallons of water for 60 minutes or until starch conversion is complete

Mash out at 170 F° Vorlauf to clear wort, then sparge with 5.0-5.5 gallons of water. Collect approximately 6.5-7.0 gallons of wort and bring to a boil.

Once wort comes to a boil add your first hop addition. Continue adding hops according to the schedule on the left.

After 60 minutes of boiling, chill wort and transfer to a clean and sanitized fermentation vessel. (Approximately 5-5.5 gallons of wort) Aerate well and add chosen yeast starter.

Ferment at 66-68 F° until fermentation subsides. *(If using a yeast strain that is prone to diacetyl consider increasing fermentation temp after 5-7 days to help clean it up, dry hops can be added at this time)* If desired rack to secondary fermentor to help clarification.

After 5 days of dry hopping and fermentation is complete rack to bottles or keg.

Brewer: _____

Assistant: _____

Date: _____

Original Gravity: _____

Final Gravity: _____

Brewer's Notes:

