



## Two-Hearted Clone (All Grain)

*Two-Hearted Ale Clone Inspired from Bell's Brewery in Kalamazoo, MI*

*Brewed with Centennial hops from the Pacific Northwest and named after the Two Hearted River in Michigan's Upper Peninsula, this American IPA is bursting with hop aromas ranging from pine to grapefruit from massive hop additions in both the kettle and the fermenter.*

*Perfectly balanced with a malt backbone and is remarkably drinkable and well suited for adventures everywhere.*

Grain Bill	
11.0 lbs.	2-Row
3.25 lbs.	Pale Malt
0.5 lb.	Crystal 40L

Boil Additions	
45 Min	1.25 oz. Centennial
30 Min	1.25 oz. Centennial

Dry Hopping	
5-7 Days	3.5 oz. Centennial

Fermentation	
Yeast Options:	
Wyeast 1056	US-05
Omega OYL-004	Imperial - A07

Specs:	
Expected O.G. @ 72% Eff.	1.066
Expected F.G.	1.012
IBU	60
Expected ABV	7.0%
SRM	7
Volume	5-5.25 Gallons

Brewer:	_____
Assistant:	_____
Date:	_____
Original Gravity:	_____
Final Gravity:	_____

Mash Schedule	Temp	Duration
Saccharification Rest	150-152 F°	60 Min
Mash Out	170 F°	10 Min

### Instructions:

*Mash with 5 gallons of water for 60 minutes or until starch conversion is complete*

*Mash out at 170 F° Vorlauf to clear wort, then sparge with 4.0-5.0 gallons of water. Collect approximately 7-7.5 gallons of wort and bring to a boil.*

*Add hops according to schedule on the left.*

*After 75 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 between 68-74 F. After 5 days of fermentation add the dry hops either in the primary fermentation vessel or rack to a secondary vessel and add dry hops. (if desired)*

*After fermentation is complete (about 2 weeks after brew day) rack to bottles or keg.*

### Brewer's Notes:

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Questions?  
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