

CRISP IPA

Classic English hops and strong bready malt | ABV 4.7% | IBU 25 | OG 1043 SG

This is our version of the original English India Pale Ale with our workhorse Best Ale Malt and some Munich Malt to add a light toast and bready quality. The beer is well attenuated like its Indian forebears. Hops dominate in this timeless style.

BASICS

BATCH SIZE (LITRES):	1630
BATCH SIZE (UK BARRELS):	10
ORIGINAL GRAVITY:	1043 SG
FINAL GRAVITY:	1007 SG
IBUs:	25
COLOUR (EBC/SRM):	1.5 / 0.8
BREWHOUSE EFFICIENCY:	80%

INGREDIENTS

 MALTS	(kg)	%
EXTRA PALE	285	95
LIGHT MUNICH	15	5
TOTAL	300	

YEAST

LONDON ALE

 HOPS	(g)	Contribution%	Alpha Acid%	Addition
SOVEREIGN	1482	40	5.5	Start of boil
EAST KENT GOLDINGS	627	20	6.5	Middle
ERNEST	1254	40	6.5	Flame out

METHODS / TIMINGS

TEMPERATURES

MASH TEMP:	63°C / 145°F
COLLECTION TEMP:	18°C / 64°F
FERMENTATION TEMP:	21°C / 70°F

 MASH LIQUOR VOL (LITRES):	750
 LIQUOR / MASH RATIO:	2.5 : 1

TIMINGS

MASH: 60 mins **BOIL:** 60 mins



Mike's Top Tip

"Use DWB, a blend of brewing salts that "Burtonise" water to give the typical dry finish and accentuated bitterness of this beer style."