

HOMEBREW - 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 FERMENTER:	25 l
BATCH SIZE BOIL:	27.75 l
ORIGINAL GRAVITY:	1043 SG
FINAL GRAVITY:	1007 SG
IBUs:	25
COLOUR (EBC/SRM):	10.5/5.2
BREWHOUSE EFFICIENCY:	75%

METHODS / TIMINGS



TEMPERATURES

MASH TEMP:	63°C / 145°F
FERMENTATION TEMP:	21°C / 70°F
TARGET ATTENUATION:	86%



MASH LIQUOR VOL (LITRES): 11.5



LIQUOR / MASH RATIO: 2.5 : 1



TIMINGS

MASH: 90 mins **BOIL:** 60 mins **STAND:** 30 mins

INGREDIENTS



MALTS

	(kg)	%
EXTRA PALE	4.37	95
LIGHT MUNICH	0.23	5
TOTAL	4.6	



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."



YEAST

LONDON ALE



HOPS

	(g)	Alpha Acid %	Contribution	Add
SOVEREIGN	22.7	5.5	40	Start of Boil
EAST KENT GOLDINGS	9.6	6.5	20	Middle
ERNEST	19.2	6.5	20	Flame Out