

American IPA

(All Grain)

If you are passionate about hops, you understand why our American IPA is a homebrewed favorite. Our recipe combines some of the best citrusy American hops with some crystal and aromatic malts and a clean American Ale yeast. Truly the quintessential beer for Hop Heads.

Ingredients

13 lb. Briess Pale *
.75 lb. Briess Crystal Malt* 20° L
.25 lb. Dingemans Aromatic Malt*

1 oz. Magnum (Bittering) with 60 minutes left in the boil.
.5 oz. Amarillo Hops (Flavoring 1) with 20 minutes left in the boil.
.5 oz. Centennial Hops (Flavoring 2) with 15 minutes left in the boil.
.5 oz. Amarillo Hops (Finishing 1) with 10 minutes left in the boil.
.5 oz. Centennial Hops (Finishing 2) with 5 minutes left in the boil.
1 oz. Columbus Hops (Finishing 3) with 2 minutes left in the boil.

Wyeast #1272 American Ale II Yeast

6 Muslin Bags

5 oz Priming Sugar (for bottling)

* The malted grains are all **crushed together** in the clear plastic bag.

Statistics

Original Gravity	1.066
Final Gravity	1.019
Alcohol Content	5.9%

Procedure

A *few hours before you begin to brew*, prepare your liquid yeast according to the package instructions. We assume that you are familiar with all-grain homebrewing techniques, so these procedures are abbreviated.

1. Mash for an hour at 152°F with a 1.25 quarts of water per pound of grain. Adjust this temperature to personal preference. Lauter and sparge as normal up to 6 gallons (adjust for your rate of boil-off).
2. Boil for an hour, adding hops along the schedule detailed above. Keep an eye on the pot to avoid boil-overs.
3. With 15 minutes left in the boil, add ½ teaspoon of Irish Moss, or 1 Whirlfloc tablet, to help clarify your beer (optional).
4. At the end of the boil, chill the wort as quickly as possible. A copper or stainless steel immersion chiller is a great way to accomplish this.
5. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired. Add the yeast.
6. Store the fermenter where the temperature will be a fairly constant 65° – 70°F. Active fermentation may take only a few days, or it can last up to 2 weeks. A hydrometer reading is a great way to determine when the fermentation is done. Keep the beer in the primary fermenter until active fermentation is complete (no signs of active fermentation for the last 2 to 3 days).
7. When ready to bottle, siphon the beer into your sanitized bottling bucket, leaving sediment behind. Boil the priming sugar in 1-2 cups of water for a few minutes, gently stir into the beer, and bottle as usual.

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