

White IPA (All Grain)

The White IPA has quickly gained a cult following and has seen interpretations from small craft breweries to the big boys of brewing, like Sam Adams and Sierra Nevada. Combine the classic flavors of a Belgian White (coriander and citrus peel), with the juicy hop-fruitiness of the El Dorado hop, and you have yourself a power punch of general hop-goodness.

Ingredients

6# Franco Belges Pilsner
6# Weyerman Wheat
1/2 lb Flaked Oats*
1/2 lb Aromatic Malt*

Statistics

Original Gravity	1.063
Final Gravity	1.014
Alcohol Content	6.5%

1 oz. Northern Brewer Hop Pellets (Bittering) with 60 minutes left in the boil.
1 oz. El Dorado Hop Pellets (Flavoring 1) with 10 minutes left in the boil.
1 oz. El Dorado Hop Pellets (Finishing 1) with 2 minutes left in the boil.
1 oz. El Dorado Hop Pellets (Finishing 2) with 1 minute left in the boil.
1 oz. El Dorado Hop Pellets (Dry Hop)

3/4 oz. Crushed Coriander with 10 minutes left in the boil.
1 oz. Tangerine Peel with 10 minutes left in the boil.

Safale S-33 Yeast

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

Procedure

A few hours before you begin to brew, allow your yeast to warm up to room temperature. 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. Once boiling, place the bittering hops into a muslin bag, add them to the pot, and set your timer for 1 hour. Keep an eye on the pot to avoid boil-overs.
3. After 45 minutes of boiling, add flavoring hops (divided in three muslin bags, (no more than 1 oz per bag). You may also ½ teaspoon of Irish moss, or 1 Whirlfloc tablet, to help clarify beer (optional).
4. After 60 minutes of boiling, turn off the heat and add the finishing hops (divided into three muslin bags).
5. 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.
6. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired. Sprinkle the contents of the yeast packet directly onto the wort.
7. **As is the case with most wheat beers, expect a vigorous fermentation. This may clog a standard airlock attachment, so it is recommended to sanitize a length of 5/16" hose and feed it into the airlock opening on your fermentor. Drop the other end of this hose into a container of sanitized water. This is known as a blow-off tube.**
8. Store the fermenter where the temperature will be a fairly constant 65° – 70°F. Once the vigorous phase of fermentation is complete (typically 5 to 6 days), add the “dry hops” (**no need to put them in a muslin bag**). Allow the dry hops to soak for at least and additional 3 days. Keep the beer in the primary fermenter until active fermentation is complete (no signs of active fermentation for the last 2 to 3 days).
9. 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.

For store use. Not part of instructions: Hops – 1oz. Northern Brewer, 4oz. El Dorado

Keystone Homebrew Supply

435 Doylestown Rd, Montgomeryville, PA 18936
(215) 855-0100 sales@keystonehomebrew.com