

American IPA

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

7 lb. Briess Golden Light Dried Malt Extract
.75 lb. Briess Crystal Malt* 20° L
.25 lb. Dingemans Aromatic Malt*

Statistics

Original Gravity	1.066
Final Gravity	1.019
Alcohol Content	5.9%

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 or Imperial Organic House A01

1 Large Grain Bag

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

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 basic homebrewing techniques, so these procedures are abbreviated.

1. Place grains in the large grain bag and add them to your brew kettle along with up to 2.5 gallons of cold water (leave enough head space to avoid boil-overs). Heat slowly.
2. Steep the grains in hot water (about 145° – 160°F) to extract flavor and color – do not allow to boil. After about 30 minutes, remove the grain bag and then bring the water to a boil.
3. Remove the pot from the heat and add 4lbs of dried malt extract. *Do not add the other bag of extract at this time.* Keep the kettle off the burner and stir until the malt extract is *completely* dissolved.
4. Put the pot back on the burner and bring to a boil. Once boiling, place bittering hops in 1 muslin bag (no more than 1 oz. per bag), add them to the pot, and set your timer for 1 hour. Keep an eye on the pot to avoid boil-overs.
5. After 40 minutes of boiling, remove the pot from the heat (you do not have to stop the timer) and add the flavoring hops 1 and the second bag of dried malt extract. Keep the kettle off the heat and stir until the extract is *completely* dissolved, then bring back to a boil.
6. After 45 minutes of boiling, add flavoring hops 2 (in a muslin bag). You may also ½ teaspoon of Irish moss, or 1 Whirlfloc tablet, to help clarify beer (optional).
7. After 50 minutes of boiling, add finishing hops 1 (in a muslin bag).
8. After 55 minutes of boiling, add finishing hops 2 (in a muslin bag).
9. After 58 minutes of boiling, add finishing hops 3 (in a muslin bag).
10. After 60 minutes of boiling turn off the heat. Put a lid on your pot and cool it in an ice bath (use your sink) for about 30 minutes.
11. Pour 1 gallon of cold water into your sanitized fermenter, remove the hop bags from the kettle and add the cooled wort (the stuff in your pot), and top up with additional water to 5 gallons. Aerate the wort with vigorous stirring, rocking the fermenter, etc.
12. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired. Add the yeast to the wort.
13. 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 for two weeks until active fermentation is done (no signs of active fermentation for the last 2-3 days).
14. When ready to bottle, siphon 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.

Hops – 1 oz Magnum, 1 oz Amarillo, 1 oz Centennial, 1 oz Columbus

Keystone Homebrew Supply

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