

White IPA

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

7 lb. Briess Bavarian Wheat Dry Malt Extract

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

1 Large Grain 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. Divide the cracked grains among the muslin bags and add them to your brew kettle along with up to 2½ gallons of cold water (keep 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 bags 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 last 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 50 minutes of boiling, add flavoring hops 1 (in a muslin bag) and the crushed coriander and tangerine peel (in a separate muslin bag).
7. After 58 minutes of boiling, add finishing hops 1 (in a muslin bag).
8. After 59 minutes of boiling, add finishing hops 2 (in a muslin bag).
9. After 60 minutes of boiling turn off the heat. Put a lid on your pot and cool it in an ice bath for about 30 minutes.
10. Pour 2 gallons of cold water into your sanitized fermenter, 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.
11. Add the final 1 oz. of El Dorado hops to the fermenter (Dry Hopping).
12. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading to determine original gravity. Add the yeast to the wort.
13. **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.**
14. Store the fermenter where the temperature will be a fairly constant 65° – 74°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).
15. 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.

For Store Use, Not part of instructions; Hops – 1 oz Northern Brewer, 4 oz El Dorado

Keystone Homebrew Supply

435 Doylestown Rd, Montgomeryville, PA 18936

(215) 855-0100 sales@keystonehomebrew.com