

New England IPA

The style of beer everyone is after. New England IPAs are soft, milky, hazy, juicy, and easy to drink. With all the time you've spent hunting some of those white whales you could've just brewed it yourself. Recipe adapted from Brew Your Own's October 2016 issue.

Ingredients

6 lb. Briess Pale Ale Dried Malt Extract
1 lb Thomas Fawcett Oat Malt*
0.313 lb. Gambrinus Honey Malt*
0.313 lb. Briess Carapils*
0.313 lb. Flaked Oats*
0.5 lb. Raw/Turbinado Sugar

8mL Hop Shot ® (Bittering) with 60 minutes left in the boil.**
2 oz. Citra Hops (Hop Stand) with 0 minutes left in the boil.
2 oz. Mosaic Hops (Hop Stand) with 0 minutes left in the boil.
1 oz. Simcoe Hops (Hop Stand) with 0 minutes left in the boil.
2.5 oz. Citra Hops (Dry Hop)
2 oz. Mosaic Hops (Dry Hop)
1.5 oz. Simcoe Hops (Dry Hop)

Wyeast 1318 London Ale III

1 Large Muslin Bag

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

** Hop Shot is hop extract and does not need to be stored cold. It works best when pre-dissolved in a small amount (2-3 oz) of a neutral spirit (the stronger the better) for a few hours before brewing.

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. Put the cracked grains in the 1 large muslin bag and add it to your brew kettle along with up to 2½ gallons of cold water. 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 6lbs of malt extract. 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, add 5mL of your hop extract and set your timer for 1 hour. Keep an eye on the pot to avoid boil-overs.
5. After 45 minutes of boiling, add the .5 lb of turbinado sugar. Be sure to stir the wort well while adding the sugar due to the possibility of caramelization.
6. After 60 minutes of boiling, turn off the heat. Add the hop stand additions with one ounce per a small muslin bag and stir for a few minutes. Leave wort to sit for 30 minutes allowing the temperature to slowly drop.
7. Use a sink ice bath to cool your wort. Remove hop bags from the kettle before transferring. Transfer wort into sanitized bucket and then top it off with additional water to 5.5 gallons. Aerate the wort with vigorous stirring, rocking the fermenter, etc.
8. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading. Add the yeast to the wort.
9. Store the fermenter where the temperature will be a fairly constant 65° – 70°F. Once the vigorous phase of fermentation is complete (typically 4 to 6 days), add the “dry hops” in muslin bags (1 oz per bag). Allow the dry hops to soak for at least an additional 3-5 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).
10. This beer is going to be most enjoyed the fresher it is and should be done fermenting after 10 or 11 days when fermented correctly. Make sure fermentation is complete by taking gravity readings the last 2-3 days. If the beer is not done fermenting, over carbonation will occur.
11. 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: 5 oz. Citra, 4 oz. Mosaic, 3 oz. Simcoe

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