

# New England IPA

The style of beer everyone is after. New England IPAs are soft, milky, 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

11 lb. Crisp Pale Ale  
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

## Statistics

Original Gravity	1.061
Final Gravity	1.014
Alcohol Content	6.5%
IBUs	85

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 or White Labs 022 Essex Ale (Seasonal)

\* 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. Mash for an hour at 154°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 7 gallons (adjust for your rate of boil-off).
2. Put the pot back on the burner and bring to a boil. Once boiling, add 5mL of hop extract and set your timer for 1 hour. Keep an eye on the pot to avoid boil-overs.
3. After 45 minutes of boiling, add the raw sugar.
4. After 60 minutes of boiling, turn off the heat. Chill to 180°F. 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.
5. Continue to cool your wort to pitchable yeast temperature. Remove hop bags from the kettle before transferring. Aerate the wort with vigorous stirring, rocking the fermenter, etc.
6. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading. Add the yeast to the wort.
7. 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”(no need to put them in a muslin bag). Allow the dry hops to soak for at least an 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).
8. 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 – 5 oz. Citra, 4 oz. Mosaic, 3 oz. Simcoe*

\* Recommended water profile is 100:200 PPM sulfate:chloride.

## Keystone Homebrew Supply

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