



Homebrew IPA

India Pale Ale: All Grain Homebrew Recipe for 5 US Gallons

12 lbs Pale 2-row Malt

2 lbs Vienna Malt

1 lb Crystal 10

8 oz Cara-pils/Dextrin Malt

1 oz Centennial Hops @ 60 min.

1 oz Centennial Hops @ 45 min.

1 oz Centennial Hops @ 30 min.

1 oz Centennial Hops @ 15 min.

1/2 oz Centennial Hops @ 0 min.

2 oz Centennial Dry Hop 5-7 days

American Ale Yeast WY1056, WLP001 are among our favorites

Target Original Gravity: 1.065

Target Extraction Efficiency: 75%

Approximate Final Gravity: 1.011

Target IBUs: about 70

Approximate Color: 7 SRM

Alcohol: 7% by volume

Directions: Mash in approx 7 gal 165° F water with grains to rest at 150-152° F for 60 minutes. Sparge with approx 4.25 gal water at 168° F to collect approx 7 gal wort in kettle. Approx pre-boil gravity 1.060. Boil 60 minutes adding hops at stated intervals. Chill to 65-70° F, transfer to sanitized fermenter, measure gravity and pitch yeast. **Pro-tip- This grain bill works very well with various hops so experiment with your favorites.*

HAPPY BREWING!