

Indian Pale Ale

Description: A golden coloured, bitter beer with a strong hop aroma. Uses mainly Pale Ale malts and is brewed with a top fermentation yeast.

Original Gravity	1060 or 15 Brix
Alcohol by Volume	6.1%
Colour	19 EBC or 7.6 ASBC
Bitterness	30 EBU

Malts:

Pale Ale Malt	90%
Wheat Malt	7%
Crystal Malt (160-180 EBC or 70-80 ASBC)	3%

Mashing:

Mash-in at 59C and hold for	30 minutes
Raise to 68C and hold for	45 minutes
Raise to 71C	Sparge
Sparge or lauter at 77C	

Hops and Boiling:

At the start of boil add 208 grams/HI 50% Kent Goldings and 50% Challenger (assuming alpha acid is 5%)

At the end of boil add 100 grams/HI 50% Kent Goldings and 50% Challenger
Total boil time 90 minutes

Fermentation and Maturation:

Cool the wort to 16C and pitch with a suitable Ale yeast Wyeast 1275. Fermentation should be approximately 6 to 8 days, with a maximum fermentation temperature of 21C. When the gravity reaches 1012 or 3.0 Brix cool the beer. Allow the beer to mature for at least 14 days at 0 to 2C.