Belgian Malts that Make Your Beer So Special

English IPA

Beer recipe



ABV 6.5%	Color 22 EBC	Bitterness 50 IBU

Description
A hoppy, moderately-strong, very malty English IPA.

Service:
Glass: English Pint Glass

Temperature: 4-8°C

BREWER`S TIP
To increase the malty sweetness, you can under pitch (0.5-0.6 g/L).

Also, favor Sulfate in the Sulfate/Chloride ratio of your brewing water.

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage. For further information & service please contact: info@castlemalting.com Brewing is an experiment! Brew your own beer! Send us your recipe, and we'll be pleased to publish it on our website

RECIPE FOR 100L

MALT

Château Pilsen 2RP	85% / 18.7 kg
Château Melano	10% / 2.2 kg
Château Cara Ruby®	3% / 0.7 kg
Château Cara Blond®	2% / 0.5 kg

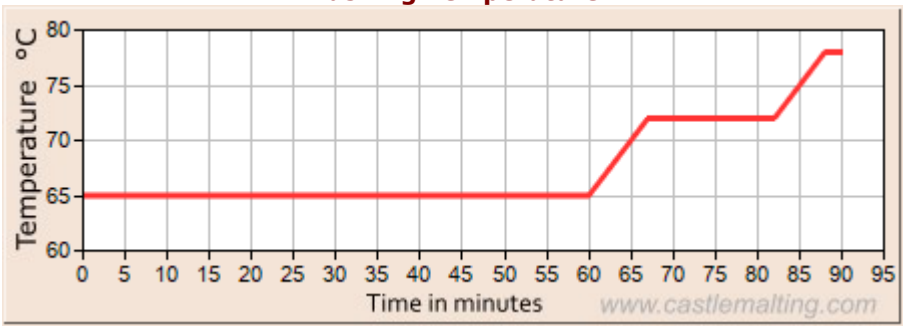
HOPS

Goldings (6.0% aa)	43 IBU / 250 g
Fuggle (4.5% aa)	2.8 IBU / 100 g
Aramis (7.0% aa)	4.3 IBU / 100 g

YEAST

SafAle S-04	70 g

Mashing Temperature



Step 1: Mashing
Mash-in and follow the profile below:

pH	5.3	Mix Ratio	3.0 L/kg

Mash-in at 65°C

Rest for 60min at 65°C

Rise to 72°C at 1°C/min

Rest for 15min at 72°C and do the **Iodine Test**

Rise to 78°C at 1°C/min

Rest for 2min at 78°C to **mash out**

Once the mash is done, filter and sparge with water at 78°C

Step 2: Boiling
Boil for 60min.

Hop addition 1: After 10min add Goldings.

Hop Addition 2: After 50min add Fuggles and Aramis.

Whirlpool to remove the trub

Total evap	6.0%	Batch size	100L	OG	14.5°P	Efficiency	85%

Step 3: Fermentation and Maturation

Cool down the wort to 16°C and pitch the yeast.

Ferment at 16°C for 2 days then rise to 18°C. Once the fermentation is done (FG reached and off-flavors removed – about 7 days), drop the temperature to 8°C and rest for 1 day, and then harvest the yeast. Drop the temperature to 2°C and rest for 7 days.

Attenuation	82%	FG	2.60°P

Step 4: Cold Aging and Packaging
Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until 2.6 volumes of CO2. The beer is ready to package and drink. Enjoy!

*For refermentation in the bottle, add brewing sugar and SafAle F-2.