Belgian Malts that Make Your Beer So Special

American IPA



ABV	Color	Bitterness*
7.0%	25 EBC	55 IBU

Description
Typical American IPA. Golden coloured beer, light-moderate body, moderate-high alcohol level and highly hoppy. Hops is the most important ingredient in this style, bringing the high bitterness as well as the citrus and fruity aromas of American hops ("New world hops"). Despite being a strong and bitter beer, it is very refreshing and a nice pair for spicy foods.

*The bitterness depends on the alpha acid content of hops, boiling conditions and other parameters.

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

Beer recipe

RECIPE FOR 100L

MALT	
Château Pilsen 2RS	72.0% / 17.3 kg
Château Melano Light	15.0% / 3.6 kg
Château Crystal®	5.0% / 1.2 kg
Château Cara Clair®	8.0% / 1.9 kg
HOPS	
Chinook (13.0% AA)	290 g
Mosaic (12.0% AA)	290 g
Centennial (10.5% AA)	290 g
YEAST	
SafAle US-05	80 g
SUGAR	
Corn Sugar	1000 g

Mashing temperature



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

pH	5.3	Mix Ratio	2.7 L/kg

Mash-in at 65°C

Rest for 50min 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 75min.

Hop addition 1: After 15min add 30g of each hop.

Hop Addition 2: After 60min add 30g of each hop.

Hop Addition 3: After 70min add 30g of each hop and corn sugar.

Whirlpool to remove the trub

Total evap 7.5%	Batch size 100L	OG 15.0°P	Efficiency 80%

Step 3: Fermentation and Maturation
Cool down the wort to 18°C and pitch the yeast.

Ferment at 18°C for 1 day then rise to 22°C. Dry hop in the 7th day with 200g of each hop. Once the fermentation is done (FG reached and off flavours 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	2.65°P

Step 4: Cold Aging and Packaging
Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **5.0 g/L of CO2**. The beer is ready for packaging and drinking. Enjoy!

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