

INDIA PALE ALE (All Grain)

Official NORTHERN BREWER Instructional Document

This kit is our interpretation of an English-style India Pale Ale. The original IPAs were for export, brewed to a high gravity with lots of hops; the increased alcohol and high hop rate helped them withstand long journeys by sea. This beer pours with a pale amber color, big white head, and fresh floral hop bouquet, followed by a full body with fruity and bready malt character and strong bitterness. Great with spicy food.

O.G: 1.064 READY: 2 MONTHS

Suggested fermentation schedule:

- 1-2 weeks primary; 2-4 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 11.5 lbs. English Maris Otter
- 1 lbs Simpsons Caramalt

BOIL ADDITIONS & TIMES

- 1 oz. Brewer's Gold (60 min)
- 0.5 oz. UK Kent Goldings (30 min)
- 1 oz. UK Kent Goldings (15 min)
- 0.5 oz. UK Kent Goldings (1 min)

YEAST

- **DRY YEAST (DEFAULT):**
Danstar Nottingham Ale Yeast.
Optimum temperature: 57-70°F
- **LIQUID YEAST OPTION:**
Wyeast #1275 Thames Valley Ale Yeast.
Optimum temperature: 62-72°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

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