

IPA/Indian Pale Ale – All Grain – 5 Gallons



You will love this IPA, and that's about it, there is nothing much else to say!

Of course everyone knows, but just incase – IPA = Indian Pale Ale.

Wiki: http://en.wikipedia.org/wiki/India_Pale_Ale

If you want to do a bigger or a smaller batch, divide all ingredients by 5 and then multiply by your batch size, (example * 1 for 1 gallon, * 3 for 3 gallons, * 10 for 10 gallons), this includes water used during mash, and sparge.

We employ a batch sparge method.

1. The mash strike water mixed with the grains.
2. The mash out water followed by drain.
3. The sparge water followed by drain.

On #2 and #3 we re-circulate until the wort is nice and clear before draining off into the boiling kettle. Google batch sparge if this is new to you or use your own method.

12 lbs 2 Row Pale
2 lbs Crystal 40
1 lb Wheat

Mash at 152 F, with total Boil time of 60 minutes.

- 1 oz Centenial at 5 minutes from start of boil
- 1 oz Centenial at 20 minutes from start of boil
- 2 oz Northern Brewer at 60 minutes, end of boil

No dry hopping in this recipe, but that's up to you!

If you are thinking how much water do you need for the initial strike and than sparge process, we used a on-line calculator to showcase how easy it to figure out, of course with time as you re-brew the same batch – you can make slight adjustment to bring it to Perfection:

http://www.brew365.com/mash_sparge_water_calculator.php

We used 5.5 gallons for strike-in and 4.33 gallons to the Sparge method we use, so total water needed for a 5 gallon batch is about 9.83 gallons or about 9 3/4 gallons..., 1/2 more than the Calculator (just incase). Just enter the variables you know like (batch size, temperatures you will use, lb of total grain, etc...).

For yeast try to use a good house strain, so that you can re-capture it and use again and again and again, there is no need to be flushing your money \$\$\$ down the drain every time you brew. We are using a strain of yeast released by the brewery Rouge in Portland, OR – it's called PACMAN by Wyeast – 0733347, details about it are below:

Beer Styles PACMAN can be used with: **American Pale Ale, American Amber Ale, American Brown Ale, Brown Porter, Cream Ale, Irish Red Ale, Strong Scotch Ale, Dry Stout, American Stout, Russian Imperial Stout, American IPA, Imperial IPA, American Barleywine, Fruit Beer, Spice/Herb/or Vegetable Beer, Christmas/Winter Specialty Spice Beer, Other Smoked Beer, Wood-Aged Beer**

$$(1.066 - 1.024) * 131 = 5.75\%$$

OG was 1.066

FG 1.024, expected ABV 6-7 %, but will vary on your yeast/temperature, setup, skill and brew efficiency.

Remember!! No one owns beer brewing, so feel free to experinment, tweak, change away – use different hops if they

are appropriate for an IPA.

Belgian White Ale – All Grain Recipe – 10 Gallons All Grain



Dude, its like drinking WOW in your mouth!

(the picture above was of only a 3 week old test pour out of Keg that was cold dropped only for overnight, that's less than 24 hours!!! – makes HUGE difference!), beer only gets better with time!

OG 1.048 +/-

FG 1.010 +/-

We use a converted Keg into a Mashtun with a false-bottom, see pictures... Our efficiency currently varies between 75-80%, sometimes higher.

ABV / Alcohol by Volume: 5% (rounded off)

- 9.5 lbs Belgian Pilsner (2-row), brew store might sell it under Euro Pilsner Malt.
- 6 lbs White Wheat Malt, brew store might sell it under American Wheat Malt.
- 5 lbs Flaked Wheat
- 2 oz Cascade Hops – [1 oz at 5 minutes and one at 30 minutes]
- 1 oz Orange Peel, might be sold under Bitter Orange Peel – [15 minutes of boil]
- 1 oz Coriander Seed, (crush it – store might sell it un-crushed in a plastic bag) – [15 minutes of boil]

Yeast Starter was used ahead of brew day.

Total boil time is 50 minutes, if you want to do 60 minutes, the World won't end. Primary ferment for a week+ or until reaction finishes, Secondary recommended; but not mandatory.

For yeast we used a Wyeast 3787 re-captured Trappist HG (high gravity) yeast, but the original recipe called for a White Labs# WLP40 Wit Ale. BTW: It's ok to use (HG high-gravity) yeast on a (LG lower-gravity) beers, but not the other way around.

8.5 gallons of strike water at 163F, maintain for an hour (60 minutes) at 152F

Then Re-Mash 6.5 gallons of additional water for 30 minutes more at 168-172, we simply filled the mash tun with 6 gallons of additional water, stir it so often and drain it off at 30 minutes, the rest gets cooled and fed to horses and chickens. Horses especially love the mash left overs, its like Candy to them and the chickens go nuts and lay later high quality eggs.

So total water for brew 15 gallons (mash + re-mash).

For fermentation we used a 15.5 gallon keg that was converted into a fermentor rather than splitting it into multiple glass carboys or some other method.



After fermentation is done, we split into 2 soda kegs and carbonate.



