

# Indian Pale Ale

Highly hopped ale



## Ingredients

### Malt

Pale Ale Malt	92%
Caramunich® or equivalent	8%

*CARAMUNICH® is a registered trademark of Weyermann® Specialty Malts.*

### Hops

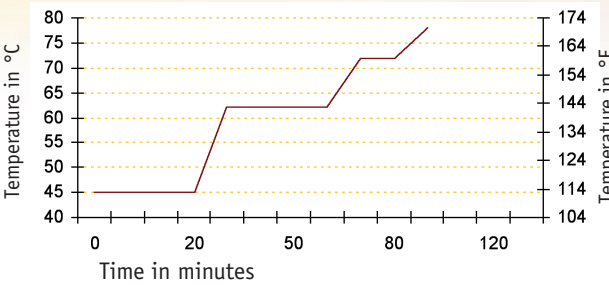
Target, Northdown Challenger, WGV, Admiral (7 to 12% alpha acid)

Yeast(s)	g/hl	Oz/gal
Safale US-05	150	0.20



% alcohol
5.0 – 7.5
Original gravity
1.048-1.060
Bitter Units
35-38
Colour
golden to copper

## Mashing Temperature 80 minutes infusion



## Fermentation temperature

Ideally start at 12°C /53.6°F.

**Step 1.** Mash in at 45°C (113°F) rest for 25 minutes

**Step 2.** Raise mash temperature to 62°C (143.6°F) rest mash for 35 minutes

**Step 3.** Part mash temperature to 72°C (161°F) rest mash for 20 minutes

**Step 4.** Pump at 78°C (172.4°C)

## Boiling of the Wort 8 to 10%

Boiling should be done at 100°C /212°F.

## Hopping 60 – 90 minutes

Add 90% at beginning and 10% of hops 5 minutes before the end.



FERMENTIS

Some modifications may be required to meet your brewing conditions