



Half Nelson IPA

RECIPE STATS

Est. SG: 1.065-1.070

Est. FG: 1.015-1.020

IBU: 75

SRM: 9

ABV: 7%

INGREDIENTS

11 lbs Pale 2-Row Malt

1.25 lbs Cara 40L Malt

8 oz Victory Malt

1 oz Simcoe Hops

2 oz Cascade Hops

2 oz Falconer's Flight

Hops

1 oz Nelson Sauvignon Hops

Wyeast American Ale
(1056)

MASH SCHEDULE

Heat 19 quarts of water to 162°F. Pour grain into water, stirring to avoid clumps. Mash for 60 minutes at 152°F. Drain mash tun and sparge the grain twice with two separate volumes of 1.6 gallons of 168°F water, or finish the mash as you wish.

Add 0.5 oz each of Cascade and Falconer's Flight hops to your wort, and bring it to a boil. Add the 60 minute hops when the boil begins, and follow the rest of the hop schedule as indicated below.

HOP ADDITIONS

0.5 oz Simcoe hops @ 60 minutes

1 oz Falconer's Flight and 0.5 oz Cascade hops @ 15 minutes

1 oz Cascade @ 5 minutes

0.5 oz, each, of Falconer's Flight and Simcoe at flameout

Dry hop 1 oz Nelson Sauvignon for 3 days after vigorous fermentation has ended, or in a secondary fermenter.

FERMENTATION GUIDELINES

Chill wort to 65°F and pitch yeast.

Ferment at 65°F, ramping up to 68°F for the last few days of fermentation.