

# English IPA (EX)

A hoppy, moderately-strong, very well attenuated pale British ale with a dry finish and a hoppy aroma and flavor. Classic British ingredients provide the best flavor profile. These attributes of IPA were important to its arrival in good condition in India. However, simply because this is how IPA was shipped, doesn't mean that other beers such as Porter weren't also sent to India or that IPA was invented to be sent to India.

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Please note: The brewing and fermentation procedures can be changed as you see fit. Our instructions are based on brewing this beer with our small shop system, or our personal brewing equipment. There may be some differences in your own brewday procedure.

## RECIPE STATS

**Est. SG:** 1.064

**Est. FG:** 1.018

**IBU:** 53

**SRM:** 11

**ABV:** 6.1%

## INGREDIENTS

8.25 lbs Golden Light LME  
1 lb Crystal 45 Malt (Thomas Fawcett)  
0.5 lb Biscuit Malt

1 oz Target Hops  
2 oz Fuggle Hops  
2 oz East Kent Goldings Hops

Wyeast Whitbread Ale (1099) or Safale English Ale (S-04)

## BREWDAY NOTES

## BREW

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Heat 3-4 gallons water to 150-170°F. Add your muslin bag of steeping grains and steep for 30 minutes. Remove the kettle from the heat, remove the grain bag<sup>1</sup> and add ¼ to ½ of your extract<sup>2</sup>. Congratulations! you've made wort. Return the kettle to heat and bring the wort to a boil. Once you have a steady boil, add the hops according to the schedule below. Stir in the rest of the extract. Chill to 70-80°F, transfer to a fermenter, top up to 5 gallons<sup>3</sup> and pitch yeast.

## HOP ADDITIONS

1 oz Target @60 min  
1 oz Fuggle @10 min  
1 oz East Kent Goldings @0 min  
1 oz Fuggle @10 min  
1 oz East Kent Goldings @dry hop (4-5 days)

## FERMENTATION

Ferment at 65-68°F

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<sup>1</sup> You can gently squeeze the bag to get more liquid or better yet, place the bag in a colander over a separate pot and add the collected liquid to the boil.

<sup>2</sup> Why not add all of it? All that LME in 3-4 gallons of water makes a wort with a crazy high OG which cuts down on the hop utilization and makes the boil management a little trickier.

<sup>3</sup> Pre-cooling 2-3 gallons of water to use for topping up will get the wort to pitching temperature faster.