

**Beer Style: India Pale Ale/All Grain**

**Description:** If you like IPAs a little darker, replace the Crystal 20 malt with Crystal 40. This batch makes about 5 gallons after boil.

**Ingredients:**

* Pale Ale Malt (~1.8L) 5 pounds
* Pale Ale Malt (~3.5L) 5 pounds
* Crystal 20 1 pound
* Chinook Leaf Hops (60 min) 1.25 oz
* Chinook Leaf Hops (30 min) 1 oz
* Chinook Leaf Hops (Flameout) 1 oz
* Wyeast 1272 American Ale II
* OG. 1.050 FG 1.012
* Primary ferment: 14 days
* Secondary ferment: none

**Procedure:**

Mash Pale Ale and Crystal malts at 145 – 150 degrees for 90 minutes. Use approximately 3 gallons of water. Sparge water should be brought to 170 degrees. Sparge above mash with sufficient water to have a total of mash and sparge water of approximately 6 gallons in the wort pot and boil for 60 minutes. Add first addition of hops at first boil, 2nd addition after 30 miinutes, and final addition at flame out. After cooling the wort, ferment at 68 degrees. Carbonate to 2.5 volumes of CO2. If soft water add 3.5 grams gypsum and 1.5 grams Epsom salt to boil to help bring out the hop bitterness.