

# English IPA - All Grain Kit

Adapted from recipe found in July - August 2006 Zymurgy Magazine

---

## Ingredients

---

13.5 lbs Briess 2-Row  
1.0 lb Briess Caramal 10L  
3.5 oz Magnum Hops

4 oz Centennial Hops  
WLP008 – East Coast Ale Yeast

## Notes

---

This kit does not include priming sugar – if bottling, you can prime with light DME, corn sugar or with common table sugar. The amount of table sugar needed to prime will not affect the flavor of your beer. This kit is sized for a 5 gallon batch

OG = 1.078      FG = 1.012      IBU = 215

## Mash Instructions

---

Mash at 148F for 60 minutes  
Sparge for about 90 minutes

## Brew Instructions

---

Boil your wurt until the volume is reduced to 5 – 6 gallons, or 5 gallons if using a 6 gallon boil pot

Add 3.5 oz of Magnum hops (bittering hops)

*(Be careful when adding the bittering hops – If added too fast, the hops will cause a boil over)*

Boil for 60 minutes, add 1.5 ounce of Centennial hops

Chill with a wurt chiller or water bath

Pour the wurt into your sanitized fermenter, being careful to leave as much of the trub (sediment) behind as possible

Top off your fermenter with cold water to make a total of 5 gallons

Cover the fermenter and let cool

Add 2.5 ounce of Centennial hops directly to the fermenter (dry hop)

## Fermentation

---

When your wurt reaches 75 degrees F, shake your vial of White Lab yeast and slowly open the vial

Pour the yeast into the wurt and immediately cover with an air lock then ferment at room temperature

Ferment for 1 week or until fermentation stops

## Conditioning

---

Transfer your beer to a secondary, leaving as much trub (sediment) behind as possible and let sit for 1 week or longer in the secondary before kegging or bottling.

## If Naturally Conditioning (Bottling)

---

Transfer the beer into a bottling bucket, leaving as much trub (sediment) behind as possible

Dissolve 3/4 cup of corn or table (priming) sugar or 1 cup light DME in one cup of water and bring to a boil

Pour the priming sugar into the beer and stir

Bottle your beer, leaving a 1/2" - 3/4" head space in each bottle

## If Force Carbonating (Kegging)

---

Transfer the beer into a sanitized keg and apply CO2 to carbonate