Alesmith IPA Beer

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Steep Specialty Grains: Crush & steep in ½ gallon (150 deg F) water for 30 minutes
6 oz. (170 g) 20 °L American crystal malt
6 oz. (170 g) German dark Munich malt
2 oz. (57 g) honey malt

Strain & Sparge: Strain the grain water into your brew pot. Sparge the grains with ½ gallon (1.9L) water at 150 deg F. Add water to the brew pot for 1.5 gallons (5.7 L) total volume. Bring the water to a boil, remove the pot from the stove, and add:
5 lb. (2.3 kg) Muntons light DME
4 lb. (1.8 kg) Alexander's pale malt extract syrup
4 oz. (113 g) maltodextrin
½ oz. (14 g) Simcoe @ 13% AA (6.5 HBU) (bittering hop)
5/8 oz. (14 g) Columbus @ 12% AA (7.5 HBU) (bittering hop)

Boil: Add water until total volume in the brew pot is 3 gallons (11.4 L). Boil for 45 minutes then add:
3/4 oz. (21 g) Columbus (flavor hop)
1/4 oz. (7 g) Simcoe (flavor hop)
1 tsp. (5 ml) Irish moss

Boil: Boil for 10 minutes then add:
½ oz. (14 g) Amarillo (aroma hop)
½ oz. (14 g) Simcoe (aroma hop)

Boil: Boil for 4 minutes then add:
½ oz. (14 g) Columbus (aroma hop)

Cool and Pitch: Boil for 1 minute, remove pot from stove, and cool for 15 minutes. Strain the cooled wort into the primary fermenter and add cold water to obtain 5 1/8 gallons (19.5 L). When the wort temperature is under 70 degrees F (21 degrees C) pitch your yeast:
1st Choice: White Labs WLP001 California Ale Yeast
2nd Choice: Wyeast's 1056 American Ale Yeast
Ferment at 68-72 degrees F (20-22 deg C)

Ferment: Ferment in the primary fermenter 7 days, or until fermentation slows, then siphon into the secondary fermenter and add:
½ oz. (14 g) Warrier (dry hop)
1/4 oz. (7 g) Simcoe (dry hop)

Bottle: Bottle when fermentation is complete with:
1 ¼ cups (300 ml) Muntons extra-light DME boiled in 2 cups (473 ml) of water

ALL GRAIN Alesmith IPA:

Mash Grains: Crush & steep in ½ gallon (152 deg F) water for 90 minutes
13 lb. (5.9 kg) Canadian 2-row pale malt
6 oz. (170 g) German wheat malt
6 oz. (170 g) 20 °L American crystal malt *
6 oz. (170 g) German dark Munich malt
2 oz. (57 g) honey malt
4 oz. (113 g) maltodextrin

Strain & Sparge: Strain the grain water into your brew pot. Sparge the grains with ½ gallon (1.9L) water at 150 deg F. Add water to the brew pot for 1.5 gallons (5.7 L) total volume. Bring the water to a boil, remove the pot from the stove, and add:
½ oz. (14 g) Simcoe @ 13% AA (6.5 HBU) (bittering hop)
5/8 oz. (14 g) Columbus @ 12% AA (7.5 HBU) (bittering hop)

Boil: Add water until total volume in the brew pot is 3 gallons (11.4 L). Boil for 90 minutes then add:
3/4 oz. (21 g) Columbus (flavor hop)
1/4 oz. (7 g) Simcoe (flavor hop)
1 tsp. (5 ml) Irish moss

Boil: Boil for 10 minutes then add:
½ oz. (14 g) Amarillo (aroma hop)
½ oz. (14 g) Simcoe (aroma hop)

Boil: Boil for 4 minutes then add:
½ oz. (14 g) Columbus (aroma hop)

Cool and Pitch: Boil for 1 minute, remove pot from stove, and cool for 15 minutes. Strain the cooled wort into the primary fermenter and add cold water to obtain 5 1/8 gallons (19.5 L). When the wort temperature is under 70 degrees F (21 degrees C) pitch your yeast:
1st Choice: White Labs WLP001 California Ale Yeast
2nd Choice: Wyeast's 1056 American Ale Yeast
Ferment at 68-72 degrees F (20-22 deg C)

Ferment: Ferment in the primary fermenter 7 days, or until fermentation slows, then siphon into the secondary fermenter and add:
½ oz. (14 g) Warrier (dry hop)
1/4 oz. (7 g) Simcoe (dry hop)

Bottle: Bottle when fermentation is complete with:
1 ¼ cups (300 ml) Muntons extra-light DME boiled in 2 cups (473 ml) of water

Ingredients Alesmith IPA:

6 oz. (170 g) 20 °L American crystal malt
6 oz. (170 g) German dark Munich malt
2 oz. (57 g) honey malt
4 oz. (113 g) maltodextrin
1 ¼ cups (300 ml) Muntons extra-light DME (bottling)

Regular Brew:

- 5 lb. (2.3 kg) Muntons light DME
- 4 lb. (1.8 kg) Alexander's pale malt extract syrup

All-Grain Brew:

- 13 lb. (5.9 kg) Canadian 2-row pale malt
- 6 oz. (170 g) German wheat malt

1 tsp. (5 ml) Irish moss

Hops:
1.5 oz. (42 g) Simcoe @ 13% AA (6.5 HBU) hop
3.5 oz. (100 g) Columbus @ 12% AA (7.5 HBU) hop
½ oz. (14 g) Amarillo hop
½ oz. (14 g) Warrier hop

Yeast:
1st Choice: White Labs WLP001 California Ale Yeast
2nd Choice: Wyeast's 1056 American Ale Yeast
Ferment at 68-72 degrees F (20-22 deg C)

* Crystal malts add color to your beer. Crystal malts are rated according to their color depth. This is usually expressed in degrees Lovibond (°L). Crystal malts range from 20 °L to around 200 °L

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