

MARYLAND HOMEBREW

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INDIA PALE ALE

OG: 1.054 FG: 1.014 ABV: 5.2%

Ingredients:

- 2 3.3lb. Cans Light Malt Extract
- 1 lb. light dried malt extract
- 1 lb. Crystal 20 malt
- .5 lb Biscuit malt
- 2 oz. Kent Goldings hop pellets
- 1 oz. Fuggles hop pellets
- 1 tsp. Gypsum
- 2 ozs. Oak Chips (optional)
- White Labs Burton Ale or British Ale or 1 pkg. Windsor dry ale yeast
- 3/4 cup corn sugar for priming

Directions:

1. Steep grains in hop bag in 1.5 gallons of water at 155° (no higher) for 30 minutes.
2. Remove grains.
3. Add liquid and dry malt extract and bring to a boil.
4. Add 2 oz Kent Goldings and gypsum. Boil for 45-60 minutes. (Remember — The longer the boil, the more bitter the beer.)
5. Add 1 oz Fuggles during the last minute of the boil.
6. Combine wort with water to make five gallons. There is no need to strain.
7. Pitch yeast when wort temperature is between 70-80°.
8. If oak chips are used, they must be sanitized (a vegetable steamer is handy for this) and can be thrown in during primary or secondary fermentation.
9. If using one-step fermentation, allow it to sit in the fermenter at 68-72° for about 7 days, then use a sanitized hydrometer to ensure that the beer has reached its final gravity. If using two-step fermentation, rack to a secondary fermenter (glass carboy) after 5 days and allow it to sit for another 10-14 days before bottling.
10. Prime and bottle. When priming, dissolve corn sugar or dry malt extract in two pints of boiling water for 15 minutes. Pour this mixture into the empty bottling bucket and siphon the beer from the fermenter over it. This method ensures that the priming sugar will mix evenly through your beer.
11. For proper carbonation, store your beer at 75° for at least the first week after bottling. This will allow the yeast to feed on the priming sugar and produce the necessary carbon dioxide needed for carbonation. It's ready to drink, but it will improve if you age your beer another two to three weeks or longer.