

# ENGLISH IPA

**BJCP 2015: 12C**



## ALL-GRAIN METHOD (13510)

4.75kg SM Maris Otter



## VITAL BEER STATS

**Batch Volume: 23 litres**

**Wyeast 1028**

**WLP002**

**Boil Volume: 28 litres**

**MG Premium Ale**

**S-04**

**Mash time: 60 mins @ 65°C**

**Nottingham**

**MJ M36 Liberty Bell**

**Boil time: 60 mins**



## SPECIALTY MALTS

0.75kg SM Crystal Pale

0.25kg GF Biscuit

0.1kg SM Crystal Dark



## HOPS

45g Northern Brewer

@ 60 (Bittering hops)

30g East Kent Goldings

@ 15 (Flavour hops)

30g East Kent Goldings

@ 5 (Aroma hops)

60g East Kent Goldings

@ Dry hop (3 to 7 days)



## OTHER ADDITIONS

Whirlfloc tablet

@ 10 (Boil)



## SUGGESTED YEAST

Wyeast 1028 – London Ale

WLP002 – English Ale

SafAle S-04

Danstar Nottingham

Morgans Premium Ale

MJ M36 Liberty Bell



## BREW DAY RECORD KEEPING

Date Brewed: .....

Vol into Fermenter: .....

Original Gravity: .....

Fermentation temp: .....

No. of days in Fermenter: .....

Final Gravity: .....

ABV: .....

Yeast strain used: .....



**Batch volume: 23l**  
**Pre-boil volume: 28l**

**Mash temp: 65°C**  
**Mash time: 60 mins**  
**Boil time: 60 mins**

**Estimated O.G. : 1.055**  
**Estimated F.G. : 1.012**  
**Estimated ABV : 5.6%**

**SRM : 14**  
**IBUs : 52**

## NOTES



MY RATING:

1 2 3 4 5

**Tasting date:**

**Appearance:**

**Aroma:**

**Taste:**

**Overall:**

## BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

**Overall:** A hoppy, moderately-strong, very well attenuated pale British ale with a dry finish and a hoppy aroma and flavour. Classic British ingredients provide the best flavour profile.

**Aroma:** A moderate to moderately-high hop aroma of floral, spicy-peppery, or citrus-orange in nature is typical. A moderately-low caramel-like or toast-malt presence is optional.

**Appearance:** Colour ranges from golden to deep amber, but most are fairly pale. Should be clear. Moderate sized, off-white head with good retention.

**Flavour:** Hop flavour is medium to high, with a moderate to assertive hop bitterness. Finish is medium-dry to very dry, and the bitterness may linger into the aftertaste but should not be harsh. The balance is towards the hops, but the malt should still be noticeable in support.

**Mouthfeel:** Smooth, medium-bodied mouthfeel without hop driven astringency, although moderate to medium-high carbonation can combine to render an overall dry sensation despite the malt presence.