



## ENGLISH IPA



### ALL-GRAIN METHOD (13510)

- 4.75kg SM Maris Otter



### SPECIALTY MALTS

- 0.75kg SM Crystal Light
- 0.25kg GF Biscuit
- 0.1kg SM Crystal Dark



### SUGGESTED YEAST

#### Liquid:

- Wyeast 1028  
London Ale

#### Dry:

- SafAle S-04
- Lallemant Nottingham
- MG Premium Ale
- MJ M36 Liberty Bell



### HOPS

Note: Times refer to 'time remaining in boil'

- |                          |   |         |                  |
|--------------------------|---|---------|------------------|
| ▪ 45g Magnum             | @ | 60 min  | (Bittering hops) |
| ▪ 30g East Kent Goldings | @ | 15 min  | (Flavour hops)   |
| ▪ 30g East Kent Goldings | @ | 5 min   | (Aroma hops)     |
| ▪ 60g East Kent Goldings | @ | Dry hop | (3 to 7 days)    |



### OTHER ADDITIONS

Note times refer to  
'time remaining in boil'

- Whirlfloc Tablet @ 10 min (Boil)

A beginner brewing guide with instructions can be located on our website: [brewmart.com.au](http://brewmart.com.au),  
All Grain Recipes



## BREWDAY RECORD KEEPING

Date Brewed: .....

Vol into Fermenter: .....

Original Gravity: .....

Fermentation temp: .....

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

Final Gravity: .....

ABV: .....

Yeast strain used: .....



## BEER STATS

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.