

CRISP - ENGLISH IPA

Classic English hops and strong bready malt | ABV 4.7% | IBU 25 | OG 1043 SG

This is our version of the original English India Pale Ale with our workhorse Best Ale Malt and some Munich Malt to add a light toast and bready quality. The beer is well attenuated like its Indian forebears. Hops dominate in this timeless style.

BASICS

BATCH SIZE (LITRES):	25
ORIGINAL GRAVITY:	43 SG
FINAL GRAVITY:	7 SG
IBUs:	25
COLOUR (EBC/SRM):	6 / 3
MASH EFFICIENCY:	80%

INGREDIENTS

MALTS	(kg)	%
EXTRA PALE	4.370	95
LIGHT MUNICH	0.230	5
TOTAL	4.600	100

YEAST

LALLEMAND BRY97 - 11G

HOPS	(g)	IBU Calculated	Alpha Acid%	Addition
FUGGLES	25	12	5	Start of boil
EAST KENT GOLDINGS	20	10	6.5	Middle
FUGGLES	30	3	5	Flame out

METHODS / TIMINGS

TEMPERATURES
MASH TEMP: 63°C / 145°F
FERMENTATION TEMP: 21°C / 70°F
TARGET ATTENUATION: 84%
MASH LIQUOR VOL (LITRES): 15
LIQUOR / MASH RATIO: 2.5 : 1

TIMINGS

MASH: 60 mins **BOIL:** 60 mins

Crisp Malt's Top Tips

"Use DWB, a blend of brewing salts that "Burtonise" water to give the typical dry finish and accentuated bitterness of this beer style."

