

BELL'S TWO HEARTED IPA CLONE

Est Batch Size: 10 Ltr	Est Bitterness: 57 IBU	Est Color: 17 EBC
Type: All Grain Batch Size: 10.00 L Boil Size: 12.5 L	Boil Time: 60 min End of Boil Vol: 11.5 L Final Bottling Vol: 9 L	Fermentation: Ale, Single Stage Efficiency: 72.00 % Est Mash Efficiency: 78.8 %

Prepare for Brewing

- Hydrate yeast with 200 ml warm water
- Clean and Prepare Brewing Equipment
- Total Water Needed: 14.5 L
- Mash Water Acid: None

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
2.00 kg	CHÂTEAU PALE ALE (8.5 EBC)	Grain	1	62.5 %	1.30 L
1.00 kg	CHÂTEAU VIENNA (5.5 EBC)	Grain	2	31.2 %	0.65 L
0.10 kg	(fr) CHÂTEAU ARÔME (100.0 EBC)	Grain	3	3.1 %	0.07 L
0.10 kg	CHÂTEAU CARA BLOND® (20.0 EBC)	Grain	4	3.1 %	0.07 L

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 14.5 L of water at 73.6 C	68.9 C	60 min
Mash Out	Heat to 75.6 C over 7 min	75.6 C	10 min

- Sparge Water Acid: None
- If steeping, remove grains, and prepare to boil wort
- Add water to achieve boil volume of 12.5 L
- Estimated pre-boil gravity is 15 Brix

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
15.00 g	Centennial [9.00 %] - Boil 60.0 min	Hop	5	28.0 IBUs	-
10.00 g	Centennial [9.00 %] - Boil 45.0 min	Hop	6	17.1 IBUs	-
5.00 g	Centennial [9.00 %] - Boil 30.0 min	Hop	7	7.2 IBUs	-
5.00 g	Centennial [9.00 %] - Boil 15.0 min	Hop	8	4.6 IBUs	-
8.00 ml	Spindasol SB1 (Boil)	Fining	9	-	-
5.00 g	Centennial [9.00 %] - Boil 0.0 min	Hop	10	0.0 IBUs	-

- Estimated Post Boil Vol: 11.50 L and Est Post Boil Gravity: 17 Brix

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 10.00 L

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	FERMOALE AY3 (AEB #AY3)	Yeast	11	-	-

- Measure Actual Original Gravity _____ (Target: 17 Brix)
- Measure Actual Batch Volume _____ (Target: 10.00 L)

Fermentation

- Primary Fermentation (14.00 days at 19.4 C ending at 19.4 C)

Dry Hop and Bottle/Keg

Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU	Volume
25.00 g	Cascade [5.50 %] - 3.0 Days Before Bottling for 14.0 Days	Hop	12	0.0 IBUs	-
10.00 g	Centennial [9.00 %] - 3.0 Days Before Bottling for 14.0 Days	Hop	13	0.0 IBUs	-
8.00 ml	Spindasol SB3 (Bottling)	Fining	14	-	-

- Measure Final Gravity: _____ (Estimate: 5.5 Brix)
- Date Bottled/Kegged: _____ - Carbonation: Bottle with 40 g Table Sugar
- Age beer for 30.00 days at 18.3 C
- Drink and enjoy!