



# **BIERE DE 'INDE**

Style: English IPA

Batch Size: 5 Gal  
OG: 1.061-1.063  
FG: 1.014-1.016  
IBU: 50  
SRM: 12  
ABV: 6.2%

Recipe CK00053

## **GRAINS**

7 oz. Caramel 40L  
7 oz. Biscuit Malt  
7 oz. Torrified Wheat  
6 oz. Caramel 120L

## **EXTRACTS/ADJUNCTS**

7.25 lb. Light LME  
  
1 Whirlfloc Tablet (15 min.)

## **HOPS/SPICES**

1.25 oz. Northern Brewer (60 min.)  
  
1.25 oz. Fuggle (10 min.)  
  
1.25 oz. Kent Goldings (1 min.)

**YEAST: 1<sup>st</sup> choice** – WLP013 London Ale Yeast

**2<sup>nd</sup> choice** – WLP023 Burton Ale Yeast

## **Brewing Instructions**

1. Steep grains for 30 minutes @ 155 degrees.
2. Discard grain bag and bring kettle to a boil.
3. Add extracts stirring constantly until dissolved.
4. Lower heat and add first addition hops. 60 minute boil begins now. At this point you must not leave the kettle unattended – if a boil over begins, turn down the heat.
5. Raise heat to create a rolling boil.
6. Continue to add remaining ingredients as necessary. (note. times are based on remaining boil duration – example: (30 mins.) means add the ingredient when 30 minutes remain on the timer)
7. When boil is complete, turn off heat.
8. Cool the wort (unfermented beer) to 75 degrees.
9. Transfer to fermenter.
10. Aerate thoroughly, and then pitch the yeast.