



Brew Horizons' Recipe

Liberty I.P.A.

India Pale Ale is a special style of pale ale that has more hop bitterness, flavor and aroma, along with a higher alcohol content than traditional pale ale. This IPA features a unique blend of Galena & Liberty hops. Do you prefer even more hops? Consider an extra ounces of Galena for the entire boil &/or another ounce of Liberty to increase the final two additions to 1 oz. Each. Because of the additional hop character, this recipe often benefits from additional ageing, depending on your personal taste.

Ingredients for 5 gallons:

- 4 lb. Alexander's Pale Malt Extract Syrup
- 3.3 lb. Plain Light Extract Syrup
- 1 lb. Weyermann CaraMunich III Malt (Grain – crushed)
- 2 oz Galena Hop Pellets @ _____% alpha (record # from hop package)
 - 2 oz for Bittering (full boil)
- 1 oz Liberty Hop Pellets @ _____% alpha (record # from hop package)
 - ½ oz for Flavor (last 10 minutes of boil)
 - ½ oz for Aroma (end of boil)
- ½ tsp. Irish Moss (aides in settling and clarification)
- ¾ cup Priming Sugar (dextrose/corn sugar) for bottling
- 1 Boil Bag for grain
- 1 pkg. Ale Yeast (recommended = SafAle S-04)

This recipe is for 5 gallons of beer. Just follow this step-by-step process, and you will be enjoying this outstanding homemade beer before you know it.

1. Remove the labels from both malt cans and submerge the cans in warm tap water. Heating the extract this way will make it easier to pour out of the can.
2. Put the crushed grains into the boil bag.
3. Put 1 to 1 ½ gallons of cold water into a large pot. This pot should have a capacity of at least 2 gallons to avoid boil over.
4. Place the bag of grain into the cold water and apply Medium/High heat. Bring the water slowly to a boil (over about 30-40 minutes). Remove from heat as soon as the mixture begins to boil. If mixture boils too quickly set aside, covered, off heat for additional time.
5. Remove the boil bag of grain.
6. Add the Malt extracts and 2 oz Galena Hops to the pot.
7. Reapply heat and bring to a boil. Boil for 40 minutes.

8. While the wort is boiling, clean all of your brewing equipment. We suggest a cleanser such as B-Brite. Your fermenter should also be sanitized with bleach or C-Brite Sanitizer. Make sure any bleach is completely rinsed off. We also recommend rinsing C-Brite, although this is not absolutely necessary. (See C-Brite package for more information.)
9. Add about 3 gallons of cold water (the colder the better) to your cleaned and sanitized fermentation vessel.
10. After the wort has boiled for 40 minutes add 1oz Galena Hops. Boil 10 Minutes.
11. After the wort has boiled for 10 more minutes add ½ oz Liberty Hops and ½ tsp Irish Moss. Boil a final 10 Minutes.
12. Add final ½ ounce of hops and immediately remove from the heat.
13. Let stand for 2 minutes then pour into your fermenter with the cold water. There will be solids from the boil, as well as, solids from the hop pellets in the wort. It is OK to pour everything into the fermenter. The solids will settle at the end of fermentation. If you prefer, the wort can be poured through a large, sanitized, screen strainer to remove excess solids.
14. Add additional cold water, if necessary, to bring the volume of liquid in your fermenter to a full 5 gallons.
15. Pitch the yeast. We have found the best method to be sprinkling the yeast evenly over the surface of the wort. You'll want to make sure the wort is under 100 degrees F. A stick-on thermometer for your fermenter is very helpful. If you must wait for the temperature to drop, make sure that the fermenter is tightly covered. Wait no longer than absolutely necessary!!
16. Ferment for 10 to 14 days. The ideal temperature is between 65 and 75. This temperature is most critical during the first 5 to 7 days. The temperature may drop below range later in the process, but shouldn't go above.
17. Bottle.
18. Age for 10 to 14 days at 65 – 75 degrees. This is called 'conditioning' and is when the carbonation is created. The beer will be ready to drink as soon as it carbonates however, this style may benefit from additional ageing.
19. Drink what will likely become one of your favorite beers.

