



BLOCK HOUSE

INDIA PALE ALE

Batch size: 5 Gallons

Original Gravity 13.4°P / 1.0543

Final Gravity 1.7°P / 1.0066

Target ABV: 6.3%

I.B.U. 80

Mash Temp: 150°F

Efficiency: 75%

Fermentation temperature: 68°F

MALT

US Pale 2 row – 7 lb – 70%

Munich – 2 lb – 20%

Victory – 0.5 lb – 5%

Carapils – 0.5 lb – 5%

HOPS

Bravo – 0.45 oz – First wort hop

Centennial – 2.25 oz – Whirlpool

Sultana – 2.25 oz – Whirlpool

Zythos – 2 oz – Whirlpool

Cascade – 1.75 oz – Dry hop

Sultana – 1.75 oz – Dry hop

YEAST

Imperial Yeast A38 – Juice

