



TWO HEARTED ALE CLONE - 5 GALLONS

ALL GRAIN

Two Hearted Ale is one of the defining American-style India Pale Ales. This beer is bursting with aromas ranging from pine resins to grapefruit notes from the use of 100% Centennial hops.

REQUIRED EQUIPMENT

- 7.5 Gallon Brew Pot (or larger)
- 6.5 Gallon Fermenter w/lid
- Mash Tun
- Hydrometer and test flask
- Wort Chiller
- Thermometer
- No Rinse Sanitizer (Star-san)
- Long Spoon or Paddle
- Large Pitcher (1 gallon)
- Cleanser
- Air-lock

INGREDIENTS

10 lbs. 2-Row Malt
3 lbs. Pale Ale Malt
.50 lb. Caramel 40L
1.25 oz. Centennial Hops (45 min.)
1.25 oz. Centennial Hops (30 min.)
3.5 oz. Centennial Hops (Dry Hop)
Recommended yeasts:
Imperial A07 Flagship Ale (Liquid)

OR

Safale US-05 (Dry)

BREWING STATS

STRIKE WATER: 4.25 GALLONS AT 163°
SPARGE WATER: 4.5 GALLONS AT 170°
MASH TEMPERATURE: 150°
BOIL LENGTH: 1 HOUR
PITCHING TEMPERATURE: 64°-72°
OG TARGET: 1.065
FERMENTATION TEMPERATURE: 68°-72°
FINAL GRAVITY TARGET: 1.011
ALCOHOL: 7% ABV