



BELL'S TWO HEARTED ALE CLONE - 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.

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MALTS

10 lbs. Briess 2-Row Brewers Malt

3 lbs. Briess Pale Ale Malt

8 oz. Briess Caramel 40L Malt

HOPS

1.25 oz Centennial (45 min)

1.25 oz Centennial (30 min)

3.5 oz Centennial (dry hop 3-5 days)

INSTRUCTIONS

Strike Water: 4.25 Gallons at 163° F

Mash: 150° F for 60 minutes Sparge: 4.5 Gallons at 170° F

Boil: 60 minutes following hop schedule

Pitch: pitch yeast at 64° - 72° F **Ferment:** primary at 68° - 72° F

Dry Hop: dry hop following hop schedule

Bottle: use 4.25 oz of corn sugar

YEAST

BRY-97 / WLP001 / OYL-004 / 1056