



## HOPSLAM ALE CLONE - 5 GALLONS

### ALL GRAIN

Starting with six different hop varieties added to the brew kettle & culminating with a massive dry-hop addition of Simcoe hops, Bell's *Hopslam Ale* possesses the most complex hopping schedule in the Bell's repertoire.

#### 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

Approximate Kalamazoo city water report (for reference):

Ca+2	Mg+2	Na+	Cl-	SO4-2	Alkalinity	pH
120	32	36	117	40	286 (CaCO3)	7.72

#### INGREDIENTS

10 lbs. 2-Row Brewers Malt

5 lbs. Pale Ale Malt

.5 lb. Caramel 40L Malt

12 oz. Honey\*

5 oz. Corn Sugar (Dextrose)\*

0.5 oz. Crystal or Mt. Hood Hops (45 min.)

0.5 oz. Mosaic Hops (20 min.)

0.5 oz. Glacier or Fuggle Hops (20 min.)

1 oz. Centennial Hops (15 min.)

0.5 oz. Mosaic Hops (5 min.)

0.5 oz. Glacier or Fuggle Hops (5 min)

2 oz. Amarillo Hops (Flameout)

0.5 oz. Crystal or Mt. Hood Hops (Flameout)

4 oz. Simcoe Hops (Dry Hop)

Recommended yeast:

Imperial A62 Bell's House Yeast

#### BREWING STATS

STRIKE WATER: 4.9 GALLONS AT 164°

SPARGE WATER: 3.9 GALLONS AT 170°

MASH TEMPERATURE: 150°

BOIL LENGTH: 1 HOUR

PITCHING TEMPERATURE: 64°-72°

OG TARGET: 1.086

FERMENTATION TEMPERATURE: 68°-72°

FINAL GRAVITY TARGET: 1.010

ALCOHOL: 10% ABV

\*The honey bear and 5 oz. of Corn Sugar can be added with 10 to 15 min. left in the boil.