

## Kilted IPA

Most brewers know of the India Pale Ale (IPA) story behind the style - being a strong beer, high in bitterness, alcohol and hop aroma (BJCP style guidelines 14A). However as much as we accept this story, there remains some possibility that IPA was supplied to the troops as a finished mid-strength beer while a higher alcohol beverage, in the form of Porter, was supplied to the Officers and gentry. This may account for the multitude of mid-strength commercial IPAs, many of which are award winning ales. This recipe is an attempt at emulating one such IPA, brewed in Scotland.

### Flavor Profile:

Color: Copper

Bitterness: High

Body: Medium

Approx. Alcohol Volume: 3.8% ABV

Carbonation Method: Natural

### Ingredients

1.7kg Thomas Coopers IPA

500g (1.1 lb) Light Dry Malt

300g (10.5 oz) Crystal Malt

30g (1 oz) Fuggles Hop Pellets

11.5g Fermentis S-04 (or kit yeast)

Coopers Carbonation Drops



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were this easy.**

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# DIY BEER *Coopers*

**Made to 23 liters (6 gallons).**

## **STEP 1: MIX**

Crack the grains by placing in a plastic zip-lock sandwich bag and using a rolling pin, add to 2 liters of just boiled water, steep for 30 mins, remove the grains then bring the liquid to the boil. Take off the heat and add 10g (1/2 oz) of fuggles pellets then let sit with a lid on for about 15 to 30 mins. Dissolve the Light Dry Malt using the boiled liquid rather than plain hot water. Add the contents of the IPA beer kit and dissolve. Add cold water up to the 20 liter mark and stir vigorously. Check the brew temperature and top up to the 23 liter mark with cold or warm water to get as close as possible to 21°C (69°F). Sprinkle the dry yeast and fit the lid.

## **STEP 2: BREW**

Try to ferment as close to 21°C (69°F) as possible. After day 3, or once the foam has collapsed back into the brew, add the remaining 20g (1 oz) of the fuggles hop pellets. Fermentation has finished once the specific gravity is stable over 2 days.

## **STEP 3: BOTTLE**

Bottle once the SG readings are stable over a couple of days. Bottles need to be primed so that secondary fermentation (producing the gas in the bottle) can take place.

## **STEP 4: ENJOY**

Allow to condition for at least 2 weeks in the bottle. This brew will benefit from bottle age.

Expect the alcohol content to be around 3.8% ABV.