

Brew your own beer. Build an Empire!!!



Iraqi Pale Ale II, 2006 Edition

The three headed dog of beers.

Intense hop nose and palette with a deep copper color.

submitted by Benjamin S. Jones

Recipe: Iraqi Pale Ale II, 2006 Edition
All Grain Home Brew Recipe

Difficulty: Intermediate

For this stove-top recipe I used a multi step mash, using direct heat with the mash split between two 20 qt stainless pots.

Bring both pots up to about 130 F before adding the grain. Stir the grain in quickly to achieve a protein rest at 122 F for 30 minutes, then bring the temperature up to 149 for a Saccharification, rest for another 60 minutes. At this point, test the mash efficiency with an iodine tincture, if conversion is complete proceed to mash out at 168 F for 10 minutes. Finally, sparge the mash for 45 minutes at 165 F.

Check the gravity of the wort periodically, stopping the running at 1.010 SG.

Boil 110 Minutes to yield 5.5 Gallons fermentable wort

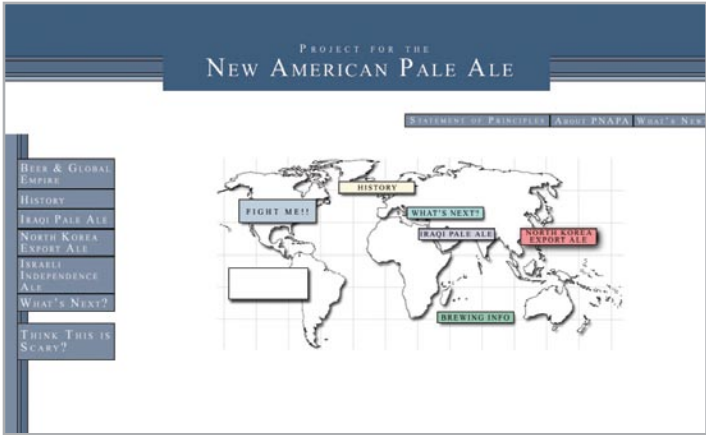
Primary fermentation: 22 days @ 65 F

Secondary fermentation: 60 days @ 65 F

Original Gravity: 1.083 SG

Finishing Gravity: 1.026 SG

Final Yeild: 4.5 Gallons @ 7.58 % ABV



Grain

%	Amount	Name	Origin	Potential	SRM
6.7	1.00 lbs.	Aromatic Malt	Belgium	1.036	25
6.7	1.00 lbs.	Caramel Pils Malt	Belgium	1.034	2
6.7	1.00 lbs.	Crystal 20L	America	1.035	20
80.0	12.00 lbs.	Pale Malt(2-row)	Belgium	1.037	3

Hops

Amount	Name	Form	Alpha	IBU	Boil Time
0.50 oz.	Cascade	Whole	5.75	11.7	85 min.
0.50 oz.	Nugget	Whole	13.00	26.5	85 min.
0.50 oz.	Cascade	Whole	5.75	11.7	85 min.
0.50 oz.	Cascade	Whole	5.75	10.6	60 min.
0.50 oz.	Nugget	Whole	13.00	22.5	50 min.
0.50 oz.	Cascade	Whole	5.75	5.4	30 min.
1.50 oz.	Cascade	Whole	5.75	6.4	10 min.
0.50 oz.	Willamette	Whole	5.00	0.0	0 min.
0.50 oz.	Amarillo	Whole	10.00	0.0	Dry Hop in secondary
0.50 oz.	Amarillo	Whole	10.00	0.0	Dry Hop in secondary after 2 weeks

Yeast

White Labs WLP051 California Ale V (Yeast cake from previous batch)