

The WIZARDS Recipe Library

Jewel In The Crown I.P.A.

Ingredients:

10# English pale ale malt
1# English crystal malt (60L)
2 oz. 5% East Kent Goldings hops (60 min)
1 oz. East Kent Goldings hops (5 min)
1 oz. East Kent Goldings hops (2 min)
2 oz. East Kent Goldings hops (dry hop in secondary fermenter)
Wyeast British Ale Yeast (#1098)

O.G. = 1.054

F.G. = 1.015

Estimated Color - 15 SRM

Estimated Bitterness - 41 IBU

Note for extract recipe: Substitute 8# English light or amber malt extract, and increase boiling hops to 3.0 oz.

For the all grain recipe, adjust the pale malt for your expected yield and the bittering hops for your expected utilization. Use a single step infusion mash at 152F for 90 minutes or until starch conversion is reached. Boiling time is one hour -- use more if you need to boil down your wort volume, but do not add hops until the last hour.

For the extract recipe, crush the crystal malt and steep for 20-30 minutes in 2 gallons of water as it is heating up. Do not exceed 180F. Remove grain, bring water to boil, and add extract. Boiling time is 1 hour.

Ferment for 1 week in primary. Add dry hops to secondary and ferment 1 additional week.

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Liberty Hops background provided courtesy of [Hopunion USA](#)