

# The WIZARDS Recipe Library

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## WIZARDS India Pale Ale

This was the club's first club meeting brew in recent memory. We set out to brew a single variety hopped IPA. With a does of Progress Hops from Ben, malt extract and yeast from Brian and Dave's kettle and burner we set out to make our brew.

Being December it was a bit cold - especially in the great outdoors. But we managed to persevere and ended up with a decent result. Our only problem was chilling - we have to work on that for next time.

### Ingredients and Recipe for 5 US gallons:

5.75 # Amber Dry Malt Extract  
3 # Light Dry Malt Extract  
0.5 oz Progress 6.0% AA Hop Pellets (First Wort Hop)  
1.5 oz Progress 6.0% AA Hop Pellets (60 minutes)  
1.0 oz Progress 6.0% AA Hop Pellets (30 minutes)  
1.0 oz Progress 6.0% AA Hop Pellets (15 minutes)  
1.0 oz Progress 6.0% AA Hop Pellets (0 minutes)  
Wyeast American Ale Yeast (#1056)

O.G. - 1.065 (predicted), 1.066 (actual)

F.G. - 1.014 (actual)

ABV - 6.7%

Estimated Bitterness - 59 IBU

Prepare three gallon boil with malt extracts and first wort hops. Add hops per schedule shown above. Total boil time is 60 minutes.

Ferment at 68(F). One week in the primary, two weeks in the secondary. Keg and force carbonate or add 3 oz of corn sugar and bottle condition for at least two weeks.

### Tasting Notes:

A nice hop flavor lends itself to this fruity, smooth tasting and nicely balanced IPA. A long lasting head. a nice level of bitternes and the warming sensation on the palate combine in this beer.



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