

BEER NAME: "Around The Horn" IPA**Beer Style: English Bitter**

Description: This one of our "entry level" recipes. We suggest this to new all-grain brewers as we know that it is a "forgiving" recipe that will produce damned nice beer, even if you get the temperature etc. wrong. However it is one of those recipes that a lot of brewers return to when they want a quick, simple, but safe beer. Recipe is for 25 litres. Reduce quantities by 20% for 20 litres.

BREW LENGTH: 25 litres**GRAIN BILL:**

KG	Selected Grain	% age	
5.0	Maris Otter	88	
0.4	Crystal 115-140 EBC	7	
0.3	Carapils	5	

HOP SCHEDULE:

Boil Time (min)	Weight (grams)	Alpha (%)	Hops	IBU
60	60	5.2	East Kent Goldings	26.7
15	20	5.2	East Kent Goldings	4.4
1	20	5.2	East Kent Goldings	.04

MASH TEMPERATURE: Single infusion 65°C**MASH & FERMENT DETAILS (Estimated)**

O/G	F/G	ABV	IBU	COLOUR	BU:GU
1.047	1.012	4.55	31.5	15EBC	.69

SUGGESTED YEAST: Danstar Nottingham**FERMENTATION TEMPERATURE:** 18°C to 24°C**COMMENTS:**