

## BELLS TWO HEARTED IPA CLONE

**EXTRACT:** 9 lb. Golden Light Malt Extract

**SPECIALTY GRAINS:** 8.0 oz. Crystal 40L

**HOPS:** 1.25 oz. Centennial 60 min  
1.25 oz. Centennial 30 min  
3.5 oz. Centennial Dry Hop 2 Days

**YEAST:** Imperial – A07 Flagship/A62 Bells House Yeast  
White Labs – WLP001 California Ale  
Omega – OYL-004 West Coast Ale I  
(or) Dry Yeast - Fermentis US-05

**OTHER:** 4 oz. Corn Sugar (to carbonate at bottling time)  
1 tsp. Irish Moss (to clarify - optional - see step 7)

### INSTRUCTIONS:

1. Bring 2 ½ - 3 gallons of water to 160 - 170 degrees. Take pot off burner.
2. Steep (soak) specialty grains in bag for 30 - 40 min.
3. Rinse grains with 2 cups of 160 - 170 degree water and discard spent grains. (keep bag)
4. Pour malt extract into mixture. Stir until dissolved.
5. Return pot to heat and bring to boil. (DO NOT BOIL OVER)
6. Boil for 60 minutes, while adding the hops at the recipe intervals.
7. Add 1 tsp. of Irish Moss or ½ Whirlfloc tablet (optional for clarity) for the last 10 minutes of the boil.
8. Sanitize all equipment that the wort will come into contact with after the boil.
9. Put 1 gallon cold water into 6 – 6 1/2 gallon fermentation vessel.
10. Add contents of boil pot, fill to 5 gallon mark with cold water.
11. When wort has cooled to 65 - 70 degrees pitch yeast and place lid on tight.

12. Install and fill airlock to the proper level with sanitizer or water. Store in area that will remain 65 - 70 degrees.

13. After fermentation has stopped (about 10 days) transfer to a secondary fermenting bucket. Add dry hops 2 days before bottling

14. When dry hop is finished, transfer to a bottling bucket, adding corn sugar dissolved in 1 cup water.

15. Fill leaving 1" to 1 1/4" space in neck of bottle and seal with caps.

16. Age beer for two - three weeks at 65 - 70 degrees, chill and enjoy.

**ALL GRAIN:** 10 lb. 2-Row  
2.75 lb. Maris Otter  
8.0 oz. Crystal 40L

**HOPS:** 1.25 oz. Centennial 60 min  
1.25 oz. Centennial 30 min  
3.5 oz. Centennial Dry Hop 2 Days

**YEAST:** Imperial – Imperial – A07 Flagship/A62 Bells House Yeast  
White Labs – WLP001 California Ale  
Omega – OYL-004 West Coast Ale I  
(or) Dry Yeast - Fermentis US-05

Mash at 150 degrees for 60 minutes. Estimated OG 1.064, FG 1.013.  
Estimated IBU 54, Estimated SRM 6.7. Estimated ABV 6.7%

**Jon's Homebrew  
and Wine Supply**

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