



C.J.'s House of the Rising Sun JPA – All Grain

Style: India Pale Ale

C.J., HBA's correspondent from Japan, has formulated this wonderfully complex and hoppy brew in the spirit of the traditional India Pale Ale. A strong beer with a lot of hop character. C.J.'s hopping schedule spreads this hoppiness throughout the sensory experience with several flavor and aroma additions. **WARNING – This brew is for hop heads only!!!** (Starting Gravity: 1.059-1.065) (Finishing Gravity: 1.013-1.019) (Approximate Alcohol Content: 5.7-6.3%) (62 IBU)

Ingredients:

Maris Otter	10.5 pounds
Wheat Malt	6.0 ounces
Cara Pils	8.0 ounces
CaraVienna	8.0 ounces
Aromatic Malt	8.0 ounces
CaraMunich	4.0 ounces
Corn Sugar (Bottling)	.75 cups
Northern Brewer (Bittering)	1.5 ounces
Amarillo (Flavoring/Finishing)	1.5 ounces *
Cascade (Flavoring/Finishing)	1.5 ounces *
Centennial (Flavoring/Finishing)	1.5 ounces *
Irish Moss	1.0 package
* See instructions	
Wyeast #1026 British Cask Ale	1.0 package
OR	
White Labs #WLP-002	1.0 tube

	Date	Gravity
Brewing:		
Racking:		
Bottling:		
Alcohol: %		

Follow Basic Mashing Instructions included...

Turn up heat to achieve boil...

Boil for 30 minutes...

Add bittering hops...set timer for 15 minutes. After 15 minutes...

Add .25 oz. Each of Amarillo, Cascade, and Centennial...set timer for 15 minutes. After 15 minutes...

Add .25 oz. Each of Amarillo, Cascade, and Centennial...set timer for 15 minutes. After 15 minutes...

Add Irish Moss and .25 oz. Each of Amarillo, Cascade, and Centennial...set timer for 10 minutes. After 1 minutes...

Add .25 oz. Each of Amarillo, Cascade, and Centennial...set timer for 5 minutes. After 5 minutes...

Add .5 oz. Each of Amarillo, Cascade, and Centennial...

Remove from heat, cover pot and chill to 70 to 80°F.

Add to primary fermenter by straining through filter funnel, top up with water to 5 gallons and mix and aerate well by shaking fermenter or injecting filtered air or oxygen.

Pitch Yeast. If using Wyeast....follow liquid yeast starter instructions (Call if you do not have this). White Lab's should be allowed to warm to pitching temperature.

You should have active fermentation within 8 to 36 hours.

Once fermentation is complete, transfer to secondary (if you have one) for 1-4 weeks or bottle as usual.