

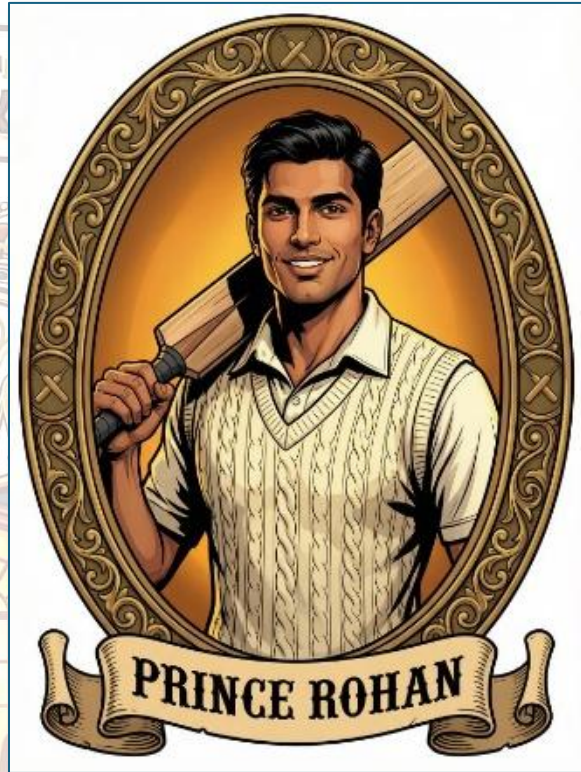
PRINCE ROHAN'S ENGLISH IPA

Born in England. Destined for Royalty.

5-GALLON ALL-GRAIN HOMEBREW RECIPE

THE CHARACTER

Prince Rohan arrived in England as visiting royalty and never quite left. It wasn't the weather — Rohan will tell you with a diplomatic smile that English weather is "character-building." It was the cricket. A batsman of uncommon grace, Rohan plays the sport the way he carries himself: with precision, patience, and the quiet confidence of a man who knows exactly where the ball is going before the bowler does. His English IPA was born in the same country that adopted him, brewed for the same journey his family once made. English hops, Indian heritage, perfectly balanced between two worlds. The beer traveled east. The prince traveled west. They met in the middle.



THE STYLE

The India Pale Ale is one of the most storied styles in brewing history, born from the practical demands of the British Empire. In the late 18th and early 19th centuries, British troops and colonists stationed in India craved the pale ales they knew from home, but standard beers could not survive the grueling six-month sea voyage from England around the Cape of Good Hope to Calcutta. The journey crossed the equator twice, subjecting the barrels to extreme temperature fluctuations that spoiled ordinary beer.

Archival & Copyright Notice: Transcribed from the Village of Hearthcombe™ Municipal & Sovereign Ledgers. © 2026 Sloane Duffy Media LLC. All original narratives, character profiles, and lore pertaining to the Village of Hearthcombe are protected by copyright. Classic extraterrestrial lore elements derived from public domain source literature. All rights reserved. www.duffyandward.com www.hearthcombe.com

London brewer George Hodgson of the Bow Brewery discovered that brewing a pale ale to higher alcohol and with significantly more hops — both natural preservatives — produced a beer robust enough to arrive in India in drinkable condition. The style was refined further by brewers in Burton-upon-Trent, whose mineral-rich local water proved ideal for brewing hoppy pale ales.

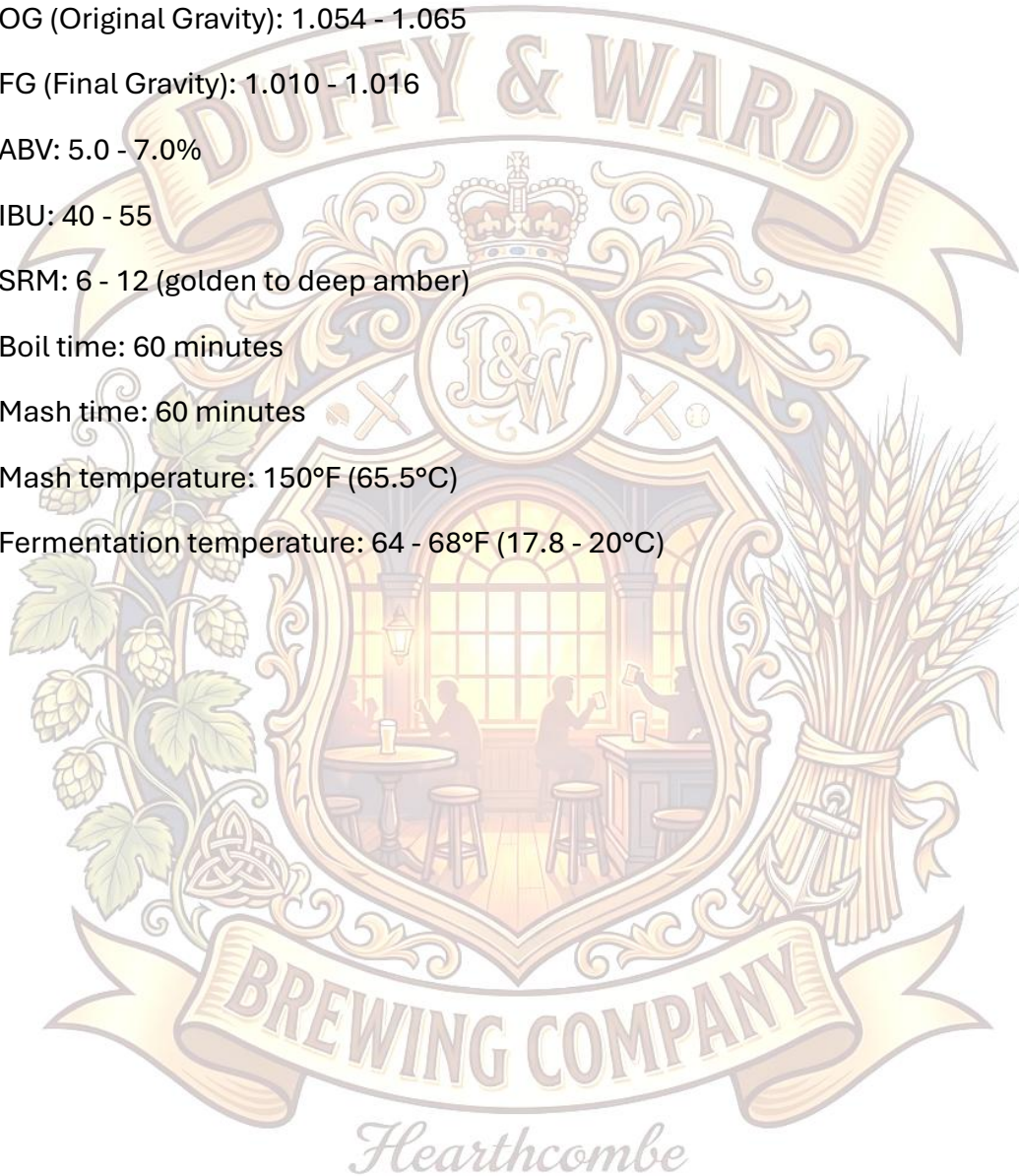
The original English IPA is markedly different from the aggressively hopped American IPAs that dominate today's market — it is more balanced, more restrained, with earthy and floral English hops rather than citrusy American varieties, and a pronounced biscuity malt backbone that stands as an equal partner to the hops, not a victim of them.



Archival & Copyright Notice: Transcribed from the Village of Hearthcombe™ Municipal & Sovereign Ledgers. © 2026 Sloane Duffy Media LLC. All original narratives, character profiles, and lore pertaining to the Village of Hearthcombe are protected by copyright. Classic extraterrestrial lore elements derived from public domain source literature. All rights reserved. www.duffyandward.com www.hearthcombe.com

THE SPECS

- Batch size: 5 gallons (into fermenter)
- Pre-boil volume: 6.5 gallons
- OG (Original Gravity): 1.054 - 1.065
- FG (Final Gravity): 1.010 - 1.016
- ABV: 5.0 - 7.0%
- IBU: 40 - 55
- SRM: 6 - 12 (golden to deep amber)
- Boil time: 60 minutes
- Mash time: 60 minutes
- Mash temperature: 150°F (65.5°C)
- Fermentation temperature: 64 - 68°F (17.8 - 20°C)



Archival & Copyright Notice: Transcribed from the Village of Hearthcombe™ Municipal & Sovereign Ledgers. © 2026 Sloane Duffy Media LLC. All original narratives, character profiles, and lore pertaining to the Village of Hearthcombe are protected by copyright. Classic extraterrestrial lore elements derived from public domain source literature. All rights reserved. www.duffyandward.com www.hearthcombe.com

THE WATER

Start with RO or distilled water — build from scratch

Treat ALL water with one Campden tablet per 20 gallons to remove chlorine and chloramine

Target a Burton-on-Trent water profile — the SAME high-sulfate profile used for Charlie Watts' ESB but pushed even further. Burton water is THE defining water for English IPA. The high sulfate accentuates hop bitterness, creates a dry crisp finish, and gives the beer its characteristic "Burton snatch" — a subtle sulfury mineral edge that is traditional and desirable in the style.

Mineral Additions (for 8 gallons total water — mash plus sparge):

- Gypsum (calcium sulfate): 10 grams
 - This is significantly MORE than the ESB. English IPA demands aggressive sulfate levels.
 - This is what makes Burton water Burton water
- Calcium chloride: 2 grams
 - Kept low — we want the sulfate to dominate
- Epsom salt (magnesium sulfate): 2 grams
 - Additional sulfate contribution plus magnesium
- Lactic acid (88%): as needed to achieve mash pH of 5.2 - 5.4
 - Start with 1-2 ml and measure
 - The lighter grain bill means less natural pH buffering — you may need more acid than darker beers

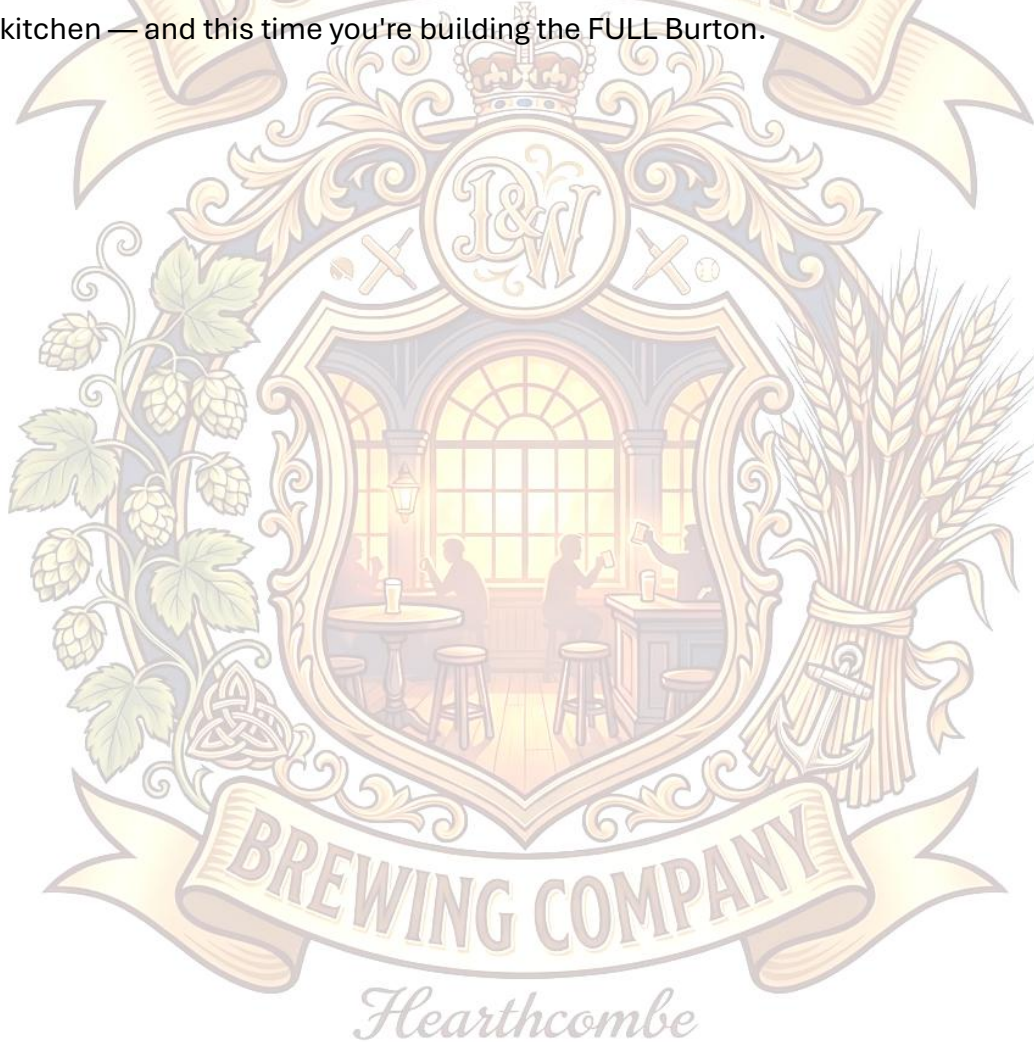
Target Water Profile (approximate ppm):

- Calcium: 120-175
- Magnesium: 15-25
- Sodium: 10-20
- Sulfate: 300-450

Archival & Copyright Notice: Transcribed from the Village of Hearthcombe™ Municipal & Sovereign Ledgers. © 2026 Sloane Duffy Media LLC. All original narratives, character profiles, and lore pertaining to the Village of Hearthcombe are protected by copyright. Classic extraterrestrial lore elements derived from public domain source literature. All rights reserved. www.duffyandward.com www.hearthcombe.com

- Chloride: 40-60
- Bicarbonate: 20-40

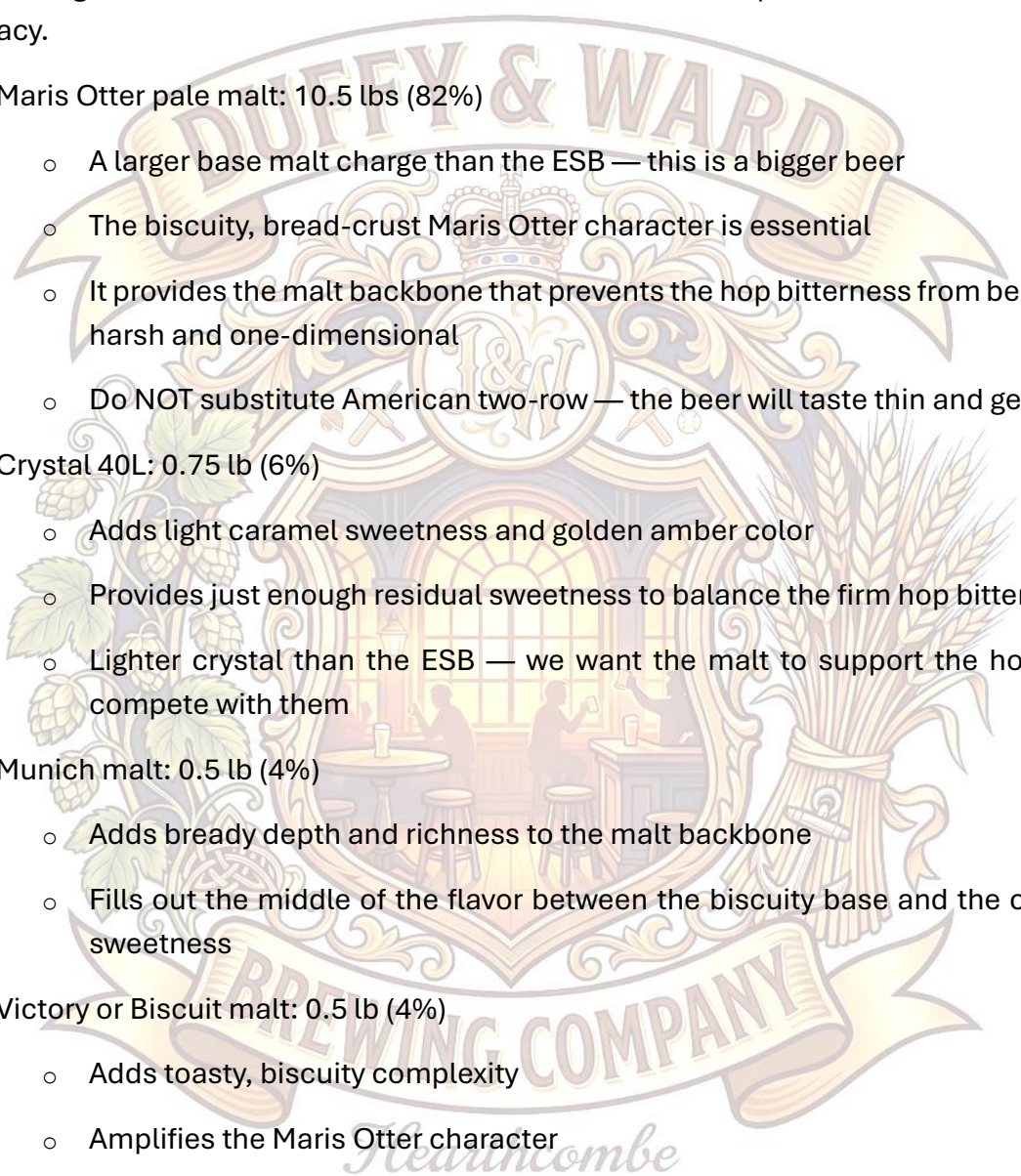
Note: Look at that sulfate number. 300-450 ppm. That is AGGRESSIVE. This is the highest sulfate level of any beer in the lineup — even more than the ESB. The sulfate-to-chloride ratio here is roughly 6:1 to 8:1 — massively hop-forward. This is what gives English IPA its dry, crisp, bitter snap. Without this water, you're brewing an English pale ale, not an IPA. Burton-upon-Trent became the IPA capital of the world because of this water. You're building Burton in your kitchen — and this time you're building the FULL Burton.



Archival & Copyright Notice: Transcribed from the Village of Hearthcombe™ Municipal & Sovereign Ledgers. © 2026 Sloane Duffy Media LLC. All original narratives, character profiles, and lore pertaining to the Village of Hearthcombe are protected by copyright. Classic extraterrestrial lore elements derived from public domain source literature. All rights reserved. www.duffyandward.com www.hearthcombe.com

THE GRAIN BILL

A strong, biscuity malt backbone that stands up to the assertive hopping. English IPA is NOT an American IPA — the malt is a full partner, not a background player. Prince Rohan carries himself with grace in two worlds. His beer balances malt and hops with the same effortless diplomacy.

- 
- Maris Otter pale malt: 10.5 lbs (82%)
 - A larger base malt charge than the ESB — this is a bigger beer
 - The biscuity, bread-crust Maris Otter character is essential
 - It provides the malt backbone that prevents the hop bitterness from becoming harsh and one-dimensional
 - Do NOT substitute American two-row — the beer will taste thin and generic
 - Crystal 40L: 0.75 lb (6%)
 - Adds light caramel sweetness and golden amber color
 - Provides just enough residual sweetness to balance the firm hop bitterness
 - Lighter crystal than the ESB — we want the malt to support the hops, not compete with them
 - Munich malt: 0.5 lb (4%)
 - Adds bready depth and richness to the malt backbone
 - Fills out the middle of the flavor between the biscuity base and the caramel sweetness
 - Victory or Biscuit malt: 0.5 lb (4%)
 - Adds toasty, biscuity complexity
 - Amplifies the Maris Otter character
 - Gives the malt backbone enough structure to stand alongside 45-55 IBU of hops

Archival & Copyright Notice: Transcribed from the Village of Hearthcombe™ Municipal & Sovereign Ledgers. © 2026 Sloane Duffy Media LLC. All original narratives, character profiles, and lore pertaining to the Village of Hearthcombe are protected by copyright. Classic extraterrestrial lore elements derived from public domain source literature. All rights reserved. www.duffyandward.com www.hearthcombe.com

- Crystal 60L: 0.25 lb (2%)
 - Adds a touch of deeper caramel and toffee
 - Rounds out the malt profile
 - Small amount — just enough to add warmth without heaviness
- Flaked wheat or Torrefied wheat: 0.25 lb (2%)
 - Improves head retention
 - In a hoppy beer, a persistent head releases hop aroma continuously
 - Adds a slight haze that is historically authentic — the original IPAs were not crystal clear

Total grain bill: approximately 12.75 lbs

Mash Instructions:

- Strike water volume: approximately 4.8 gallons (1.5 quarts per pound)
- Strike water temperature: approximately 161°F (to achieve 150°F mash temp — adjust based on your system)
- Mash in at 150°F (65.5°C) — hold for 60 minutes
 - LOWER mash temperature than the ESB, Porter, Brown, and Red
 - 150°F produces a highly fermentable, drier wort
 - English IPA should finish DRY — the dryness accentuates the hop bitterness and creates a crisp, clean finish
 - If you mash too high, the beer will be sweet and the hops will taste harsh against the sweetness
 - The dryness and the high-sulfate water work together — this is the one-two punch that defines the style
- Mash out at 168°F for 10 minutes (optional but recommended)

Archival & Copyright Notice: Transcribed from the Village of Hearthcombe™ Municipal & Sovereign Ledgers. © 2026 Sloane Duffy Media LLC. All original narratives, character profiles, and lore pertaining to the Village of Hearthcombe are protected by copyright. Classic extraterrestrial lore elements derived from public domain source literature. All rights reserved. www.duffyandward.com www.hearthcombe.com

- Vorlauf until wort runs clear
 - The wort should be a beautiful golden amber
- Sparge with 170°F treated water to collect approximately 6.5 gallons pre-boil volume
- Treat sparge water with Campden and mineral additions proportionally



Archival & Copyright Notice: Transcribed from the Village of Hearthcombe™ Municipal & Sovereign Ledgers. © 2026 Sloane Duffy Media LLC. All original narratives, character profiles, and lore pertaining to the Village of Hearthcombe are protected by copyright. Classic extraterrestrial lore elements derived from public domain source literature. All rights reserved. www.duffyandward.com www.hearthcombe.com

THE HOPS

This is the HOPPIEST beer in the Duffy & Ward lineup — but it is ENGLISH hoppy, not American hoppy. No citrus. No pine. No tropical fruit. English IPA hops are earthy, floral, herbal, spicy, and marmalade-like. Think hedgerows, not grapefruit. Think country gardens, not hop farms. Prince Rohan is elegant, not aggressive.

- East Kent Goldings: 2.0 oz at 60 minutes (bittering)
 - The classic English bittering hop for IPA
 - Smooth, refined, earthy bitterness that is firm without being harsh
 - Approximately 32-38 IBU
 - This is DOUBLE the bittering charge of the ESB — this is an IPA
- Fuggles: 1.0 oz at 30 minutes (early flavor)
 - Earthy, woody, herbal depth
 - Adds complexity to the hop profile
 - Approximately 5-7 additional IBU
- East Kent Goldings: 1.0 oz at 15 minutes (flavor)
 - Floral, slightly spicy, earthy English hop flavor
 - Approximately 4-5 additional IBU
- East Kent Goldings: 1.0 oz at 5 minutes (late aroma)
 - Fresh floral, spicy, herbal aroma
 - Minimal IBU contribution
- East Kent Goldings: 1.0 oz at flameout / 0 minutes (aroma)
 - Steep for 15 minutes during whirlpool or cooldown
 - Adds a burst of fresh English hop nose — earthy, floral, honeyed
 - This is the aroma that greets you when you lift the glass

Archival & Copyright Notice: Transcribed from the Village of Hearthcombe™ Municipal & Sovereign Ledgers. © 2026 Sloane Duffy Media LLC. All original narratives, character profiles, and lore pertaining to the Village of Hearthcombe are protected by copyright. Classic extraterrestrial lore elements derived from public domain source literature. All rights reserved. www.duffyandward.com www.hearthcombe.com

- Dry hop: East Kent Goldings 1.0 oz for 3-5 days
 - Add to fermenter after active fermentation subsides — typically day 5-7
 - Adds fresh, intense English hop aroma without bitterness
 - 3-5 days is sufficient — longer risks grassy, vegetal flavors
 - This is the one beer in the D&W English ale lineup that gets a dry hop

Total hops: 7.0 oz

- East Kent Goldings: 6.0 oz total
- Fuggles: 1.0 oz total Total IBU: approximately 43-52

Note: SEVEN OUNCES of hops in a 5-gallon batch. This is significantly more than any other beer in the lineup. But notice — it's all East Kent Goldings and Fuggles. Traditional. English. Earthy. The AMOUNT is aggressive. The CHARACTER is restrained. That tension between quantity and quality is what makes English IPA different from American IPA. It's BITTER but it's CIVILIZED. Like a firm handshake from someone who means it.

Alternative English Hops:

If East Kent Goldings are unavailable:

- Challenger — slightly more assertive, works well for bittering
- Target — clean bittering hop, neutral
- First Gold — floral, slightly fruity, excellent late addition hop

If Fuggles are unavailable:

- Bramling Cross — spicy, blackcurrant notes, interesting and traditional
- Progress — mild, clean, similar to Fuggles
- Willamette — American-grown with English character

ABSOLUTELY DO NOT USE:

- Cascade, Centennial, Chinook, Simcoe, Citra, Mosaic, Galaxy, or any American, Australian, or New Zealand hop
- These will produce an AMERICAN IPA, not an English IPA
- If you can taste grapefruit, pine, mango, or passionfruit, you've used the wrong hops
- Prince Rohan visits India, he doesn't move to California



Archival & Copyright Notice: Transcribed from the Village of Hearthcombe™ Municipal & Sovereign Ledgers. © 2026 Sloane Duffy Media LLC. All original narratives, character profiles, and lore pertaining to the Village of Hearthcombe are protected by copyright. Classic extraterrestrial lore elements derived from public domain source literature. All rights reserved. www.duffyandward.com www.hearthcombe.com

THE YEAST

Primary recommendation: White Labs WLP002 (English Ale) or Wyeast 1968 (London ESB)

- Low attenuation — normally a concern, but this beer has a LOW mash temperature
- The combination of low mash temperature AND low-attenuating yeast produces a BALANCED beer
- Low mash = fermentable wort = dry finish
- English yeast = residual body and esters = not too dry
- Together they create the perfect English IPA balance
- Moderate fruity esters — subtle apple, pear, and stone fruit that complement the English hop character
- The fruity esters of English yeast are a FEATURE in English IPA, not a flaw
- They add complexity and round out the hop bitterness

Alternative: White Labs WLP007 (Dry English Ale) or Wyeast 1098 (British Ale)

- Higher attenuation — will produce a DRIER IPA
- A drier IPA is historically more accurate — the original IPAs were brewed dry to survive the voyage
- Less fruity ester character than WLP002
- Good choice if you want a crisper, more bitter IPA

Second alternative: Safale S-04 (dry)

- English ale character
- Clean, reliable
- Somewhere between the two liquid options

Third alternative: White Labs WLP013 (London Ale) or Wyeast 1028 (London Ale)

- Moderate attenuation — middle ground
- Subtle fruity esters with a mineral-like dryness

Archival & Copyright Notice: Transcribed from the Village of Hearthcombe™ Municipal & Sovereign Ledgers. © 2026 Sloane Duffy Media LLC. All original narratives, character profiles, and lore pertaining to the Village of Hearthcombe are protected by copyright. Classic extraterrestrial lore elements derived from public domain source literature. All rights reserved. www.duffyandward.com www.hearthcombe.com

- Historically accurate for a London-brewed IPA



Archival & Copyright Notice: Transcribed from the Village of Hearthcombe™ Municipal & Sovereign Ledgers. © 2026 Sloane Duffy Media LLC. All original narratives, character profiles, and lore pertaining to the Village of Hearthcombe are protected by copyright. Classic extraterrestrial lore elements derived from public domain source literature. All rights reserved. www.duffyandward.com www.hearthcombe.com

Yeast Preparation:

- If using liquid yeast (WLP002, WLP007, or WLP013): make a 1.5 liter starter 24-48 hours before brew day
 - This is a moderate-to-high gravity beer — a healthy starter is important
 - Stir plate recommended
- If using dry yeast (S-04): rehydrate in 4 oz of sterile water at 77°F for 15 minutes before pitching
 - Or pitch directly — for this gravity, two packets of S-04 is a safe bet

WLP002 / 1968 Stalling Warning:

Same as the ESB and Porter — these yeasts can stall.

- Monitor gravity carefully
- If stuck above 1.018, rouse the yeast by gently swirling
- Raise temperature to 70°F for the last 2-3 days
- In the IPA, stalling is a particular risk because the mash is low — the wort is VERY fermentable, but WLP002 may not finish the job. Monitor closely.

THE PROCESS — Brew Day

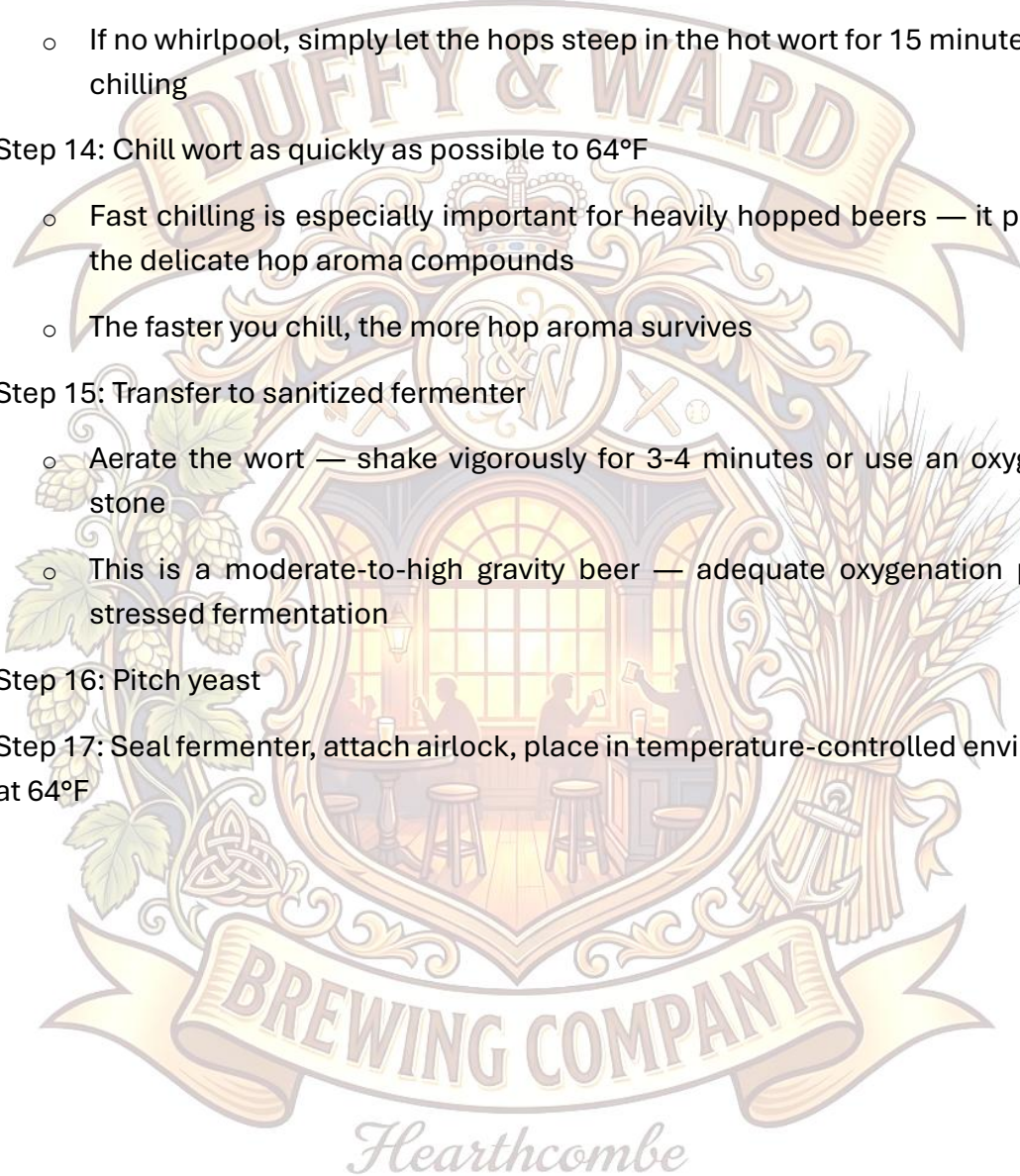
- Step 1: Collect and treat water — RO or distilled, add minerals (10g gypsum!), add Campden tablet
 - Double-check your gypsum measurement — 10 grams is correct. This is a LOT of gypsum. It's supposed to be.
- Step 2: Heat strike water to approximately 161°F
- Step 3: Mash in — add grain slowly, stir thoroughly, target 150°F
 - Check temperature at 15 and 30 minutes
 - 150°F is critical — do not let the mash temperature creep up if you can avoid it
 - Check mash pH — target 5.2 to 5.4
 - The light grain bill and high sulfate water may push pH lower — add baking soda in small increments if pH drops below 5.1
- Step 4: Hold mash at 150°F for 60 minutes
- Step 5: Mash out at 168°F for 10 minutes (recommended — helps with lautering the slightly thicker grain bed)
- Step 6: Vorlauf — recirculate until wort runs clear
 - Beautiful golden amber wort
- Step 7: Sparge with 170°F treated water — collect approximately 6.5 gallons
- Step 8: Bring to a rolling boil
 - Watch for hot break
- Step 9: Add bittering hops — 2.0 oz East Kent Goldings at 60 minutes
- Step 10: Add early flavor hops — 1.0 oz Fuggles at 30 minutes
- Step 11: Add flavor hops — 1.0 oz East Kent Goldings at 15 minutes
- Step 12: Add late aroma hops — 1.0 oz East Kent Goldings at 5 minutes

Archival & Copyright Notice: Transcribed from the Village of Hearthcombe™ Municipal & Sovereign Ledgers. © 2026 Sloane Duffy Media LLC. All original narratives, character profiles, and lore pertaining to the Village of Hearthcombe are protected by copyright. Classic extraterrestrial lore elements derived from public domain source literature. All rights reserved. www.duffyandward.com www.hearthcombe.com



Archival & Copyright Notice: Transcribed from the Village of Hearthcombe™ Municipal & Sovereign Ledgers. © 2026 Sloane Duffy Media LLC. All original narratives, character profiles, and lore pertaining to the Village of Hearthcombe are protected by copyright. Classic extraterrestrial lore elements derived from public domain source literature. All rights reserved. www.duffyandward.com www.hearthcombe.com

- Step 13: At flameout — add aroma hops — 1.0 oz East Kent Goldings, steep 15 minutes during whirlpool or cooldown
 - If you have a whirlpool capability, engage it now — circulating the hot wort extracts maximum aroma from the hops
 - If no whirlpool, simply let the hops steep in the hot wort for 15 minutes before chilling
- Step 14: Chill wort as quickly as possible to 64°F
 - Fast chilling is especially important for heavily hopped beers — it preserves the delicate hop aroma compounds
 - The faster you chill, the more hop aroma survives
- Step 15: Transfer to sanitized fermenter
 - Aerate the wort — shake vigorously for 3-4 minutes or use an oxygenation stone
 - This is a moderate-to-high gravity beer — adequate oxygenation prevents stressed fermentation
- Step 16: Pitch yeast
- Step 17: Seal fermenter, attach airlock, place in temperature-controlled environment at 64°F



FERMENTATION

Primary fermentation: 64-68°F for 10-14 days

- Start at 64°F for the first 4-5 days — controls ester production
 - Some esters are DESIRABLE in English IPA but you want to control HOW MUCH
 - At 64°F you get subtle, complementary fruit esters — apple, pear, light stone fruit
 - At 70°F you get banana and bubblegum — wrong beer
- Allow temperature to rise naturally to 66-68°F after day 5
- If using WLP002 or 1968, raise to 70°F for the last 2-3 days to fight any stalling
- Active fermentation should be visible within 12-24 hours
- Check gravity at day 10 and again at day 12-14
- Fermentation is complete when gravity is stable over two consecutive days
- Target FG: 1.010 - 1.016
 - With the low mash temperature, even WLP002 should get below 1.016
 - If using WLP007 or S-04, expect 1.010-1.012 — a drier IPA

DRY HOP

After active fermentation subsides (typically day 5-7, when airlock activity slows to less than one bubble every 30 seconds):

- Add 1.0 oz East Kent Goldings directly to the fermenter
- Do NOT open the fermenter until this point — contact with air during active fermentation risks contamination
- If using a conical fermenter, drop the dry hops through the top
- If using a carboy, gently pour them in — they will float initially and gradually sink

Archival & Copyright Notice: Transcribed from the Village of Hearthcombe™ Municipal & Sovereign Ledgers. © 2026 Sloane Duffy Media LLC. All original narratives, character profiles, and lore pertaining to the Village of Hearthcombe are protected by copyright. Classic extraterrestrial lore elements derived from public domain source literature. All rights reserved. www.duffyandward.com www.hearthcombe.com

- Leave the dry hops in contact with the beer for 3-5 days
 - 3 days for a subtle hop aroma
 - 5 days for a more prominent hop aroma
 - Beyond 5 days risks grassy, vegetal, or astringent flavors from over-extraction
- After dry hopping, proceed to conditioning



CONDITIONING

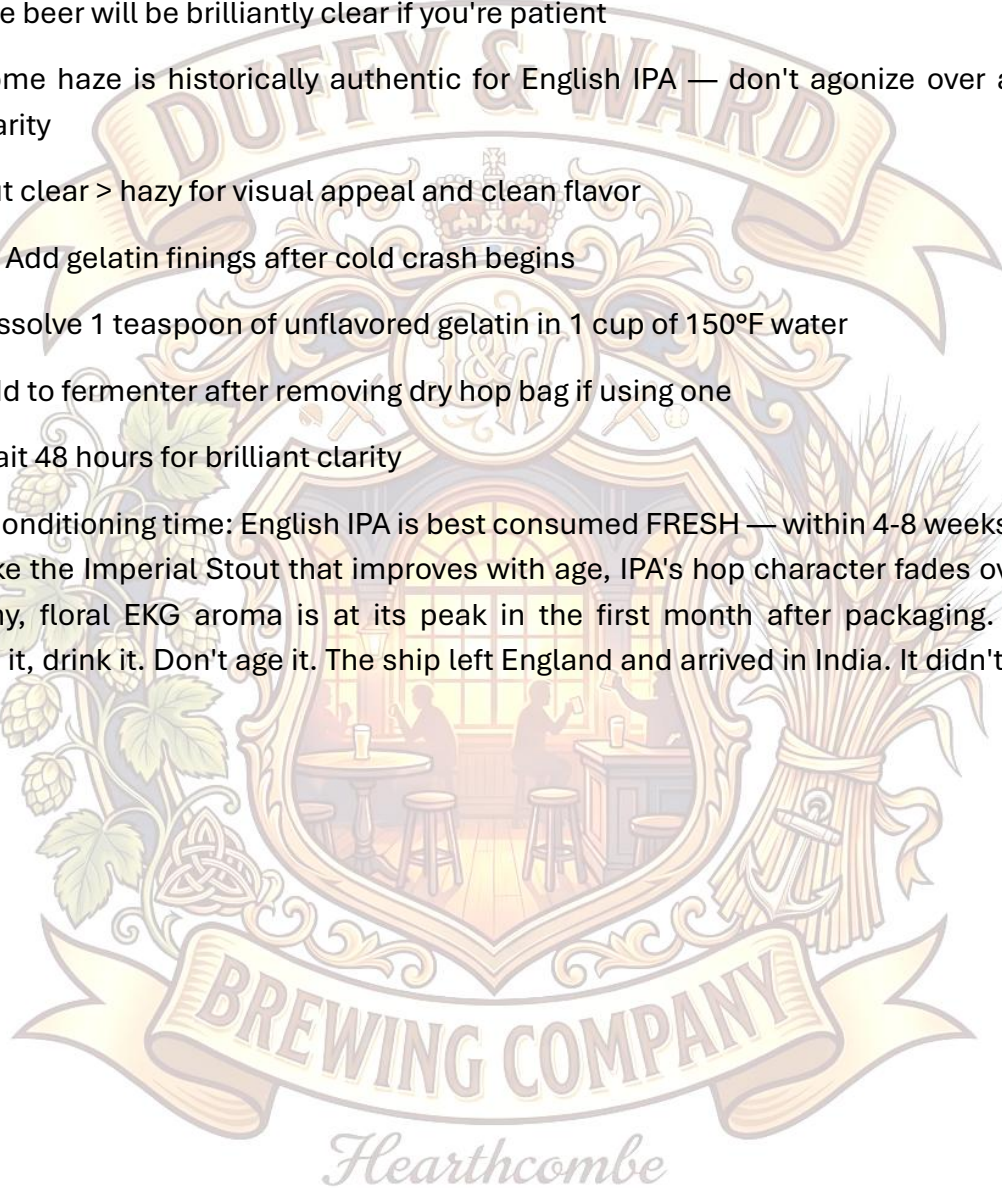
Cold crash at 34-38°F for 5-7 days

- Cold crashing after dry hopping helps the hop debris and yeast settle out
- The beer will be brilliantly clear if you're patient
- Some haze is historically authentic for English IPA — don't agonize over absolute clarity
- But clear > hazy for visual appeal and clean flavor

Optional: Add gelatin finings after cold crash begins

- Dissolve 1 teaspoon of unflavored gelatin in 1 cup of 150°F water
- Add to fermenter after removing dry hop bag if using one
- Wait 48 hours for brilliant clarity

Note on conditioning time: English IPA is best consumed FRESH — within 4-8 weeks of brew day. Unlike the Imperial Stout that improves with age, IPA's hop character fades over time. The earthy, floral EKG aroma is at its peak in the first month after packaging. Brew it, condition it, drink it. Don't age it. The ship left England and arrived in India. It didn't stop for a holiday.



Archival & Copyright Notice: Transcribed from the Village of Hearthcombe™ Municipal & Sovereign Ledgers. © 2026 Sloane Duffy Media LLC. All original narratives, character profiles, and lore pertaining to the Village of Hearthcombe are protected by copyright. Classic extraterrestrial lore elements derived from public domain source literature. All rights reserved. www.duffyandward.com www.hearthcombe.com

PACKAGING

Kegging (Preferred):

- Transfer to sanitized keg
- Purge headspace with CO₂ — multiple purges recommended
 - Oxygen is the number one enemy of hop aroma — protect your investment
 - Purge the keg three times before filling
- Carbonate at 12-14 PSI at 38°F for 5-7 days
- Target carbonation: 2.0 - 2.5 volumes CO₂
 - Slightly higher carbonation than the ESB, Porter, and Brown
 - IPA benefits from a bit more lift — the carbonation carries hop aroma to your nose
 - Not as high as the Pilsner or Hefeweizen — this is still an English ale

Bottling:

- Prepare priming solution: 3.5 oz corn sugar dissolved in 2 cups boiling water, cooled
 - Slightly more sugar than the session ales — moderate carbonation
- Add priming solution to bottling bucket
- Transfer beer onto priming solution GENTLY — minimize oxygen exposure at every step
 - English IPA is MORE sensitive to oxygen than any other beer in the lineup except the Imperial Stout
 - Oxidized IPA tastes like wet cardboard and sadness
- Fill bottles, cap
 - Use oxygen-absorbing caps if available — highly recommended for IPA
- Condition at room temperature (68-72°F) for 2-3 weeks

Archival & Copyright Notice: Transcribed from the Village of Hearthcombe™ Municipal & Sovereign Ledgers. © 2026 Sloane Duffy Media LLC. All original narratives, character profiles, and lore pertaining to the Village of Hearthcombe are protected by copyright. Classic extraterrestrial lore elements derived from public domain source literature. All rights reserved. www.duffyandward.com www.hearthcombe.com

- Refrigerate immediately after conditioning — cold storage slows hop aroma degradation
- Drink within 8 weeks of packaging for optimal hop character

SERVING

Glass: English pint glass — nonic or standard pint

Serving temperature: 45-50°F (7-10°C) — cool but not cold

- Warmer than the Pilsner and Cream Ale but cooler than the Stout
- At this temperature the earthy hop character and biscuity malt are both fully expressed
- Too cold and the hops disappear. Too warm and the bitterness becomes harsh.
- 48°F is the sweet spot

Pour: Tilt glass to 45 degrees, pour steadily, straighten to build a one-inch head

- The hop aroma should greet you as you pour — earthy, floral, honeyed
- If you don't smell hops when you pour, the beer is too cold or the hops have faded

The beer should be golden to deep amber, clear to slightly hazy, with a white to off-white head with good retention and lacing. The lacing on the glass should be persistent — if it slides off immediately, the glass isn't beer-clean.

TASTING NOTES — What To Expect

Appearance: Golden to deep amber. Clear to slightly hazy (some haze is historically authentic). White to off-white head with good retention and fine lacing down the glass

Aroma: Earthy, floral, herbal East Kent Goldings should be the dominant aroma — think hedgerow, fresh-cut grass, honeysuckle, marmalade. The dry hop adds intensity and freshness. Biscuity Maris Otter malt underneath. Subtle fruity esters from the English yeast — apple, pear. NO citrus. NO pine. NO tropical fruit.

Flavor: Balanced between firm earthy English hop bitterness and a substantial biscuity, bread-crust malt backbone. The bitterness is assertive but never aggressive — structured, measured, civilized. Marmalade and stone fruit notes from the EKG hops. Subtle caramel sweetness from the crystal malts. Light fruity esters complement the hop character. The finish is dry, bitter, and clean with lingering earthy hop flavor and biscuit malt warmth. A long, satisfying bitterness that invites the next sip

Mouthfeel: Medium body — substantial enough to support the bitterness but dry enough to feel crisp and refreshing. Moderate carbonation lifts the hop aroma. Not thin. Not heavy. Balanced.

Overall: An exercise in civilized intensity. The bitterness is assertive — 45-50 IBU — but it's ENGLISH assertive. Structured. Refined. Like a firm handshake from a man who means it. The malt stands as an equal partner, not a victim. This is the IPA as it was originally intended — a beer brewed for a voyage to India, balanced, hoppy, and built to endure. Not a hop-bomb. Not a malt-bomb. A diplomat. A prince.

Commercial Benchmark:

Taste alongside Meantime IPA, Samuel Smith India Ale, or Worthington White Shield

- Your version should have similar balance between malt and hops
- The earthy, floral hop character should be prominent but never overwhelming
- If it tastes like an American IPA, your hops or your water (or both) are wrong
- If it doesn't taste hoppy enough, you may need more dry hops or more late hop additions

Archival & Copyright Notice: Transcribed from the Village of Hearthcombe™ Municipal & Sovereign Ledgers. © 2026 Sloane Duffy Media LLC. All original narratives, character profiles, and lore pertaining to the Village of Hearthcombe are protected by copyright. Classic extraterrestrial lore elements derived from public domain source literature. All rights reserved. www.duffyandward.com www.hearthcombe.com

- The Burton mineral character — a slight dryness and mineral snap in the finish — is distinctive and correct. Some describe it as a "Burton snatch." It comes from the high sulfate water and it is traditional and desirable.



Archival & Copyright Notice: Transcribed from the Village of Hearthcombe™ Municipal & Sovereign Ledgers. © 2026 Sloane Duffy Media LLC. All original narratives, character profiles, and lore pertaining to the Village of Hearthcombe are protected by copyright. Classic extraterrestrial lore elements derived from public domain source literature. All rights reserved. www.duffyandward.com www.hearthcombe.com

FOOD PAIRINGS

- Curry and spiced dishes — THE historic pairing. IPA was literally brewed for India. Serve it with Indian food and history comes full circle.
- Grilled salmon
- Strong cheeses — sharp cheddar, aged Gouda
- Shepherd's pie
- Bratwurst and mustard
- Anything with bold or spiced flavors — the hop bitterness cuts through richness and heat
- Fish and chips — the vinegar and batter complement the earthy bitterness
- Tandoori chicken
- Thai curry



Archival & Copyright Notice: Transcribed from the Village of Hearthcombe™ Municipal & Sovereign Ledgers. © 2026 Sloane Duffy Media LLC. All original narratives, character profiles, and lore pertaining to the Village of Hearthcombe are protected by copyright. Classic extraterrestrial lore elements derived from public domain source literature. All rights reserved. www.duffyandward.com www.hearthcombe.com

TROUBLESHOOTING

- Not bitter enough: Increase 60-minute EKG to 2.5 oz. Or check your water — without the high sulfate, the bitterness will seem soft
- Too bitter / harsh: Reduce 60-minute EKG to 1.5 oz. Or increase Crystal 40L to 1.0 lb. Or check water — too much sulfate can make bitterness sharp and scratchy. Pull back to 8 grams of gypsum.
- No hop aroma: Increase dry hop to 1.5 oz EKG. Or the beer may be too old — IPA must be consumed fresh. Also check serving temperature — too cold kills aroma.
- Tastes like an American IPA: Wrong hops. Period. East Kent Goldings and Fuggles only. No American varieties.
- Tastes like an ESB: Not hoppy enough. IPA should be MORE assertively hopped than ESB — both in bitterness and aroma. Add more late hops and dry hops.
- Too sweet / malty: Mash temperature was too high. Next time mash at 148-149°F. Or switch to WLP007 for a drier finish.
- Too thin / dry: Mash temperature was too low. Or the yeast over-attenuated. Next time mash at 151-152°F. Or increase Crystal 40L to 1.0 lb.
- Fruity esters too strong: Fermentation temperature too warm early. Hold 64°F for the first 4-5 days.
- Mineral / sulfury edge too pronounced: The "Burton snatch" is normal in small amounts. If it's overwhelming, reduce gypsum to 7-8 grams. It should be a whisper, not a smell.
- Grassy or vegetal: Dry hops left in too long. Next time remove after 3-4 days. Or use a hop bag for easier removal.
- Oxidized / cardboard flavor: Oxygen exposure during packaging. This beer is the MOST sensitive to oxidation in the lineup. Purge kegs aggressively. Use oxygen-absorbing caps. Minimize all splashing during transfer.
- Hazy: Cold crash longer. Add gelatin. Some haze is historically authentic but if it bothers you, Whirlfloc at 10 minutes in the boil plus cold crash plus gelatin should produce a clear beer.

Archival & Copyright Notice: Transcribed from the Village of Hearthcombe™ Municipal & Sovereign Ledgers. © 2026 Sloane Duffy Media LLC. All original narratives, character profiles, and lore pertaining to the Village of Hearthcombe are protected by copyright. Classic extraterrestrial lore elements derived from public domain source literature. All rights reserved. www.duffyandward.com www.hearthcombe.com



Archival & Copyright Notice: Transcribed from the Village of Hearthcombe™ Municipal & Sovereign Ledgers. © 2026 Sloane Duffy Media LLC. All original narratives, character profiles, and lore pertaining to the Village of Hearthcombe are protected by copyright. Classic extraterrestrial lore elements derived from public domain source literature. All rights reserved. www.duffyandward.com www.hearthcombe.com

NOTES

This beer exists at the intersection of two worlds.

It was born in England — brewed with English malt, English hops, English yeast, English water. It was built for India — strong, hoppy, preserved for a voyage across the ocean. It arrived transformed — conditioned by the journey, softened by the rocking of the ship, perfected by time and distance.

Prince Rohan understands this. He was born into one world and found himself in another. The journey between them is what defines him.

Modern IPA has become a competition — who can cram the most hops, the most bitterness, the most tropical fruit into a glass. That is not what this beer is. This beer is the ORIGINAL. Before Cascade. Before hazies. Before pastry IPAs and milkshake IPAs and triple dry-hopped triple IPAs.

This is what IPA actually tastes like. Earthy. Floral. Balanced. Built to endure.

Forty to fifty IBU of English hop bitterness, supported by a biscuity Maris Otter backbone, fermented with an English yeast that adds subtle fruit, served from water so minerally rich that it snaps on the palate. Nothing more. Nothing less. Nothing unnecessary.

Ask yourself: does this taste like a gentleman's beer? Firm but not rude? Assertive but not aggressive? Complex but not confused?

Does it taste like a man who bridges two worlds without losing himself in either one?

If yes — you've brewed Rohan's beer.

Born in England. Destined for Royalty.

Archival & Copyright Notice: Transcribed from the Village of Hearthcombe™ Municipal & Sovereign Ledgers. © 2026 Sloane Duffy Media LLC. All original narratives, character profiles, and lore pertaining to the Village of Hearthcombe are protected by copyright. Classic extraterrestrial lore elements derived from public domain source literature. All rights reserved. www.duffyandward.com www.hearthcombe.com