

# UNDIVIDED CT INDIA PALE ALE

The following recipe serves as a guideline, open for interpretation. We call this beer a CT IPA simply because it is brewed in Connecticut, and you can take it in the direction of your choice (east coast, west coast, hazy, clear, etc.). Have fun with it! Adapt it to your brewing system and build your water profile as necessary. While we are primarily using three varieties of hops (Citra, Mosaic, Azacca), we encourage brewers to utilize a fourth variety of their choosing and vary their dry hop schedules. Beer drinkers will love having the opportunity to try so many different versions of the beer that comes out of this project.

6% ABV, 50 IBU

Yeast: Cal Ale or VT IPA are recommended, but use whatever you want!

Mash Temp: 154F/67.8C

60-minute boil (adapt to system)

OG: 14.5 P or 1.059 SG

FG: 3.2 P or 1.013 SG

60% 2-row Pale Malt or Pilsner Malt

30% malted white wheat

10% flaked oats

.45 LBS/BBL Citra (whirlpool)

.45 LBS/BBL Azacca (whirlpool)

.25 LBS/BBL Mosaic (whirlpool)

1.25 LBS/BBL Citra (dry hop)

1.25 LBS/BBL Azacca (dry hop)

1.25 LBS/BBL Mosaic (dry hop)

.75 LBS/BBL "mystery hop" (dry hop)