

Ale de Dos Corazones



Documento oficial de Caribbean Brewing

ALL GRAIN

An American IPA with an American base malt and crystal malt that creates the big body and supporting grainy sweetness, while charge after charge of 100%

O.G: 1.064 READY: 6–8 WEEKS

Suggested fermentation schedule:

- 1–2 week primary; 2–4 weeks secondary;

2 weeks bottle conditioning

MASH INGREDIENTS

- 11 lbs. Rahr 2-Row

- 1 lbs. Briess Caramel 40

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

0.75 oz. Centennial (60 min)

1 oz. Centennial (20 min)

2 oz. Centennial (5 min)

DRY HOPS

1 oz. Centennial – add to secondary fermenter
one to two weeks before bottling day

YEAST

DRY YEAST (DEFAULT): Safale US-05.

Optimum temperature: 59–75°F

LIQUID YEAST OPTION:

Wyeast #1056 American Ale Yeast.

Optimum temperature: 60–72°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)