



TWO HEARTED ALE CLONE - 5 GALLONS

ALL GRAIN

Two Hearted Ale is one of the defining American-style India Pale Ales. This beer is bursting with aromas ranging from pine resins to grapefruit notes from the use of 100% Centennial hops.

REQUIRED EQUIPMENT

- 7.5 Gallon Brew Pot (or larger)
- 6.5 Gallon Fermenter w/lid
- Mash Tun
- Hydrometer and test flask
- Wort Chiller
- Thermometer
- No Rinse Sanitizer (Star-san)
- Long Spoon or Paddle
- Large Pitcher (1 gallon)
- Cleanser
- Air-lock

Approximate Kalamazoo city water report (for reference):

Ca+2	Mg+2	Na+	Cl-	SO4-2	Alkalinity	pH
120	32	36	117	40	286 (CaCO3)	7.72

INGREDIENTS

10 lbs. 2-Row Malt
3 lbs. Pale Ale Malt
.50 lb. Caramel 40L
1.25 oz. Centennial Hops (45 min.)
1.25 oz. Centennial Hops (30 min.)
3.5 oz. Centennial Hops (Dry Hop)
Recommended yeast:
Imperial A62 Bell's House Yeast

BREWING STATS

STRIKE WATER: 4.25 GALLONS AT 163°
SPARGE WATER: 4.5 GALLONS AT 170°
MASH TEMPERATURE: 150°
BOIL LENGTH: 1 HOUR
PITCHING TEMPERATURE: 64°-72°
OG TARGET: 1.065
FERMENTATION TEMPERATURE: 68°-72°
FINAL GRAVITY TARGET: 1.011
ALCOHOL: 7% ABV



Bell's General Store

Brew Day Stats Sheet

Inspiring your brew day since 1985

Brewer: _____

Brew Date: _____

Batch Size: _____ Boil Time: _____

Brand Name: _____

Beer Style: _____

Batch #: _____ Efficiency: _____ %

Grains & Ingredients

Type	Amount

Hops

Type	Amount	Alpha Acid	Boil Time
	oz	%	Min.
	oz	%	Min.
	oz	%	Min.
	oz	%	Min.
	oz	%	Min.
	oz	%	WP

Yeast

Brand (Ex: Imperial): _____

Strain (Ex: A07): _____

Average Attenuation: _____

Optimum Temperature: _____

Batch Pitch Rate: _____ Billion Cells

A lot of homebrewers make the mistake of under pitching yeast cells. Yeast are doing all of the work to turn your wort into beer, you want them to thrive! They can't if they are stressed out. Use a pitch rate calculator and see if you've been under pitching. (<https://www.brewersfriend.com/yeast-pitch-rate-and-starter-calculator/>)

Batch Vital Statistics

	Expected	Actual
Original Gravity		
Final Gravity		
Alcohol By Volume		
IBU's		
SRM		
Carbonation Level		

Mash Schedule

Name/Infusion Amount	Temp	Time

Real Time Gravity Readings - @ 60° F

	Date	Gravity
Pre-Boil Gravity		
Post-Boil Gravity		
Racked Gravity		
Final Gravity		

Brew Day Cost

Ingredients	Cost
Grains	
Hops	
Yeast	
Other	

Total:

Ask your friendly General Store Clerk for an itemized receipt, they include all of your grain weights and price per lb. This will help you calculate an accurate cost per batch.