

Diamond Knot IPA Recipe – 5-gallon extract

1.25 lb Crystal 40 malt

1 lb CaraPils malt

½ lb Munich malt

heat and steep at 150 degrees F for 30 minutes.

Remove grain., bring to boil, add:

6 lb. DME

½ oz Magnum (bittering hop) (60 minutes)

1 tsp. Irish moss

Boil 50 minutes, add:

.35 oz. Columbus (flavor hop) (10 minutes)

Boil 10 minutes, add:

1 oz. Columbus (aroma hop) (0 minutes)

Remove from heat, chill. strain into fermenter, add water to 5 gallons(19.5 liters) when wort is below 70 degs F pitch yeast

1 American Ale yeast (Wyeast 1056 or Fermentis US-05)

Ferment at 60 to 65 degrees for 7 days in primary, rack to secondary and add .

65 oz Cascade (dry hop)

Ferment for 1 week, until all fermentation is complete.

Diamond Knot IPA Recipe – 5-gallon all grain

1.25 lb Crystal 40 malt

1 lb CaraPils malt

½ lb Munich malt

10 lb 2-row Pale malt

mash at 150 degrees F for 60 minutes.

Sparge., bring to boil, add:

½ oz Magnum (bittering hop) (60 minutes)

1 tsp. Irish moss

Boil 50 minutes, add:

.35 oz. Columbus (flavor hop) (10 minutes)

Boil 10 minutes, add:

1 oz. Columbus (aroma hop) (0 minutes)

Remove from heat, chill. strain into fermenter, when wort is below 70 degs F pitch yeast

1 American Ale yeast (Wyeast 1056 or Fermentis US-05)

Ferment at 60 to 65 degrees for 7 days in primary, rack to secondary and add .

65 oz Cascade (dry hop)

Ferment for 1 week, until all fermentation is complete.