

## Bell's - Two Hearted Ale (clone) - 7.2%

### American IPA

Author: BYO Magazine

Type: All Grain

IBU : 51 (Tinseth)  
 Colour : 16 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.048  
 Original Gravity : 1.066  
 Total Gravity : 1.068  
 Final Gravity : 1.013

### Fermentables (1.62 kg)

1.27 kg - Pale Malt 6.5 EBC (78.4%)  
 260 g - Vienna Malt 8 EBC (16.1%)  
 ^ The Malt Miller (UK) MAL-00-014  
 50 g - CaraMunich Type 2 120 EBC (3.1%)  
 ^ The Malt Miller (UK) MAL-01-006  
 40 g - Carapils 4 EBC (2.5%)  
 ^ The Malt Miller (UK) MAL-01-016  
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (38.7 g)

45 min - 6.9 g - Centennial - 9% (26 IBU)  
 ^ Worcester Hop Shop (UK)  
 30 min - 6.9 g - Centennial - 9% (22 IBU)  
 ^ Worcester Hop Shop (UK)  
 5 min - 4.9 g - Centennial - 9% (4 IBU)  
 ^ Worcester Hop Shop (UK)

### Dry Hops

7 days - 20 g - Centennial - 9%

### Miscellaneous

Mash - 0.6 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.7 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Mash - 2 items - pH paper strips 5.2 - 6.8  
 ^ Lot # 20200422/1  
 ^ Brouwstore (NL) 013.075.7  
 60 min - Boil - 0.15 g - Lipohop K  
 ^ The Malt Miller (UK) CH-03-013  
 10 min - Boil - 1 g - Irish Moss  
 ^ Brouwstore (NL) 125.249.1  
 10 min - Boil - 0.06 g - Lallemand Servomyces  
 ^ Lot # 154001112904ABV  
 ^ Brouwstore (NL) 050.620.4  
 10 min - Boil - 1 items - Wort Chiller  
 ^ Brouwstore (NL) 057.020.20  
 Bottling - 15 items - 33 cl Steinie bottle (s...  
 ^ Brouwstore (NL) 017.500.0

### Yeast

0.5 pkg - Fermentis Safale American US-05  
 ^ The Malt Miller (UK) YEA-02-025

### 01 Brouwpunt 5L (75min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 8.21 L  
 Post-Boil Vol : 5.96 L

Mash Water : 4.86 L  
 Sparge Water : 5.03 L  
 Boil Time : 75 min  
 Total Water : 9.89 L



16 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

High fermentability  
 73.3 °C - Strike Temp  
 67 °C - 60 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
 18 °C - 10 days - Primary  
 21 °C - 4 days - Diacetyl rest  
 18 °C - 45 days - Conditioning

### Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St...  
 Ca 41 Mg 15 Na 67 Cl 71 SO 68

SO/Cl ratio: 1  
 Mash pH: 5.4

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

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## Recipe Notes

Target: ABV = 7.0 %, IBU = 55

Retrieved from: <https://byo.com/recipe/bells-brewerys-two-hearted-ale-clone/>

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).