



Hearts Squared – Strikingly similar to Two Hearted Ale!

A gold colored IPA drenched with Centennial Hops. Uncannily close to a great Midwest favorite from Michigan. We have reworked the recipe to be closer to the original!

BEER SPECS

Original Gravity:

1.061 — 1.063 @ 65% efficiency

1.065 — 1.067 @ 70% efficiency

1.070 — 1.072 @ 75% efficiency

Final Gravity: 1.012 — 1.015

IBU: 68 — 72

ABV%: 6.0% - 7.9%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

In order to achieve a medium bodied wort, we suggest you mash this beer between 149° and 151° F.

Fermentation Schedule:

Ferment between 64-72°F for 10-12 days. If using a kveik yeast, the beer can be fermented at a warmer temperature. Once active fermentation stops, add dry hops for 7 days.

RECIPE DETAILS

10.0 lbs 2 Row Brewer's Malt

3.0 lbs Pale Ale Malt

0.5 lb Crystal 40L

FERMENTABLES

60 Minute Boil

1.25 oz Centennial Hops, Boil 45 Minutes

1.25 oz Centennial Hops, Boil 30 Minutes

1.0 tsp Irish moss (*optional*), added 10 min from the end of the boil

2.5 oz Centennial, Added as a dry hop

BOIL SCHEDULE

YEAST SUGGESTIONS: Imperial Organic A15 Independence, Omega Yeast Labs OYL091 Hornindal, Safale US-05 dry yeast, or Lallemmand Voss dry kveik yeast

If using a liquid yeast, a yeast starter or two packs of yeast is highly recommended.

