

# Les Hommes Chanceux IPA

AGM 2004 Gold Medal – India Pale Ale

Brewed by Larry Kress

Makes 18 Litres

## Malt

3.11 kg	Gambius ESB
900 g	Dingemans Munich
355g	DWC Caravienna
110 g	Gambrius Wheat Malt

Mash	60 min @ 67°C
Mash Out	15 Min @ 75 C
Sparge	60 min @ 75 C

## Hops (all pellet)

140 g	Centennial	7.7 AA	60 min
105 g	Centennial	7.7 AA	15 min
110 g	Centennial	7.7 AA	Dry Hop 13 days

Primary	Stainless Steel	14 days at 19°C
Secondary	Stainless Steel	5 days at 12°C
Dry Hop	Stainless Steel	13 days at 12°C

Wyeast 1056 with 1 tsp yeast nutrient (starter was made)

O.G.	1.063
F.G.	1.018

Primed with 104 g corn sugar

## Judges Notes:

- Nice hop aroma with some citrus notes
- Dense foam with clear copper colouring
- Hop flavour and bitterness predominate with a solid malt base
- Long lasting bitterness with pleasant hop flavour