

Triple A Red IPA - 6.4%

Red IPA

Author: HisDudeness@homebrewinguk.com

Type: All Grain

IBU : 52 (Tinseth)
BU/GU : 0.86
Colour : 22 EBC
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.046
Original Gravity : 1.060
Final Gravity : 1.011

Fermentables (1.55 kg)

1.067 kg - Pale Ale Malt 4.9 EBC (68.8%)
212 g - Vienna Malt 6.9 EBC (13.7%)
121 g - Rye Malt 5.9 EBC (7.8%)
67 g - Munich II 16.7 EBC (4.3%)
63 g - Caramel Rye 69 EBC (4.1%)
22 g - 30 min - Steep - Chocolate Malt 885 EB...

Hops (55.7 g)

60 min - 6.2 g - Nugget - 13% (37 IBU)
^ Brouwland (BE) 053.291.1
15 min - 7 g - Ahtanum - 3.8% (6 IBU)
^ Worcester Hop Shop (UK)
5 min - 2.8 g - Ahtanum - 3.8% (1 IBU)
^ Worcester Hop Shop (UK)
5 min - 2.8 g - Azacca (T90) - 12.5% (4 IBU)
^ The Malt Miller (UK) HOP-05-026

Hop Stand

20 min hopstand @ 75 °C
20 min 75 °C - 5.6 g - Amarillo (T90) - 8.4%...
^ The Malt Miller (UK) HOP-05-007
20 min 75 °C - 2.8 g - Ahtanum - 3.8% (0 IBU)
^ Worcester Hop Shop (UK)
20 min 75 °C - 2.8 g - Azacca (T90) - 12.5% (...
^ The Malt Miller (UK) HOP-05-026

Dry Hops

5 days - 10.7 g - Amarillo (T90) - 8.4%
^ The Malt Miller (UK) HOP-05-007
5 days - 7.5 g - Ahtanum - 3.8%
^ Worcester Hop Shop (UK)
5 days - 7.5 g - Azacca (T90) - 12.5%
^ The Malt Miller (UK) HOP-05-026

Miscellaneous

Mash - 0.83 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.53 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.51 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.23 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 3.27 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.7 ml - Lactic Acid 80% 80%
^ Lot # 20200213

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 4.59 L
Sparge Water : 4.76 L
Boil Time : 60 min
Total Water : 9.35 L



22 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
68.7 °C - Strike Temp
63 °C - 60 min - Temperature

Fermentation Profile

Ale
20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 93 Mg 15 Na 49 Cl 50 SO 250 HCO 80

SO/Cl ratio: 5
Mash pH: 5.39
Sparge pH: 6

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 = 6.3 %, IBU = 50.1, EBC = 31, OG = 1.061.