

## Emerson's Daredevi I Red IPA (clone) - 6.6%

Red IPA

Author: Pig Den Brewing

Type: All Grain

IBU : 60 (Tinseth)  
 BU/GU : 0.96  
 Colour : 40 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.048  
 Original Gravity : 1.062  
 Final Gravity : 1.012

Fermentables (1.57 kg)

1.256 kg - American Ale Malt 5 EBC (79.9%)  
 95 g - Medium Crystal Malt 111 EBC (6.1%)  
 95 g - Red Back Malt 65 EBC (6.1%)  
 95 g - Shepherds Delight Malt 300 EBC (6.1%)  
 22 g - Supernova Malt 115 EBC (1.4%)  
 8 g - Carafo 630 EBC (0.5%)

Hops (48.4 g)

60 min - 6 g - Pacific Gem - 15% (41 IBU)

Hop Stand

30 min hopstand @ 82 °C  
 30 min 82 °C - 5.3 g - Centennial - 7.8% (3 IBU)  
 30 min 82 °C - 5.3 g - Columbia - 5.5% (2 IBU)  
 30 min 82 °C - 5.3 g - Motere - 18.2% (8 IBU)  
 30 min 82 °C - 5.3 g - Nelson Sauvin - 11.5%..

Dry Hops

3 days - 5.3 g - Centennial - 7.8%  
 3 days - 5.3 g - Columbia - 5.5%  
 3 days - 5.3 g - Motere - 18.2%  
 3 days - 5.3 g - Nelson Sauvin - 11.5%

Miscellaneous

Mash - 1.02 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.74 g - Calcium Chloride (CaCl2) 33 %..  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 1.01 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.24 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.43 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 15 min - Boil - 0.267 tsp - Polyclar Brewbrite  
 10 min - Boil - 0.133 tsp - Yeast Nutrients

Yeast

0.6 pkg - Fermentis Safale American US-05

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

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

Mash Water : 4.71 L  
 Sparge Water : 4.68 L  
 Boil Time : 60 min  
 Total Water : 9.39 L

40 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

Mash Profile

High fermentability plus mash out

71 °C - Strike Temp  
 65 °C - 60 min - Temperature  
 75 °C - 10 min - Mash Out

Fermentation Profile

Ale

20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 100 Mg 15 Na 75 Cl 132 SO 200 HCO 94

SO/Cl ratio: 1.5

Mash pH 5.34

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:

# Emerson's Daredevil Red IPA (clone)

  
[www.brewfather.app](https://web.brewfather.app)

## Recipe Notes

Grain bill and hops and timing used as provided by Richard Emerson to a Facebook group, IBU and amounts a pure guess on my part