

Summat Red v2 - 8%

Specialty IPA
Author: EspeciallyBitter@homebrewinguk.com

Type: All Grain

IBU : 79 (Tinseth)
BU/GU : 1.11
Colour : 43 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.044
Original Gravity : 1.072
Final Gravity : 1.011

Fermentables (1.75 kg)
1.128 kg - Mild Malt Ashburne 12.6 EBC (64.6%)
202 g - Rye Malt (Proximity) 7.9 EBC (11.6%)
141 g - Crystal Medium 175 EBC (8.1%)
^ The malt Miller (UK) MAL-01-035
86 g - 10 min - Boil - Dark Traditional 15.8...
60 g - CaraAroma 350 EBC (3.4%)
^ Brouwmaatje (NL) BM-BL.051.188.1
60 g - Crystal Dark 265 EBC (3.4%)
^ The Malt Miller (UK) MAL-01-038
44 g - 10 min - Boil - Invert Sugar #2 49.5 E...
26 g - 10 min - Boil - Demerara Sugar 3.9 EBC...

Hops (32.7 g)
75 min - 4.6 g - Glacier - 5.6% (13 IBU)
65 min - 6.7 g - Target (T90) - 7.5% (24 IBU)
^ The Malt Miller (UK) HOP-04-003
10 min - 10.7 g - Summit - 17% (36 IBU)

Hop Stand
10 min hopstand @ 80 °C
10 min - 10.7 g - Summit - 17% (7 IBU)

Miscellaneous
Mash - 0.89 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.55 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.55 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.32 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 3.49 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

Yeast
0.3 pkg - White Labs Nottingham Ale Yeast WLP039
0.3 pkg - Wyeast Labs Northwest Ale 1332

01 Brouwpunt 5L (80min) (rev 4)

Batch Size : 5.6 L
Boil Size : 8.36 L
Post-Boil Vol : 5.96 L

Mash Water : 4.77 L
Sparge Water : 5.24 L
Boil Time : 80 min
Total Water : 10.01 L



43 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
01 One Step Mash (90 min)
72.1 °C - Strike Temp
66 °C - 90 min - Temperature
74 °C - 10 min - Dunk sparge

Fermentation Profile
01 Ale + DR + Conditioning
18 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
18 °C - 14 days - Carbonation
18 °C - 28 days - Conditioning

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: 5.17
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:

Recipe Notes

Target: ABV = 7.9 %, IBU = 82, EBC = 128, OG = 1.0755, FG = 1.017.