

**Verdant Brewing Co - Red Elephant IPA (clone) - 7.1%**

**Red IPA**

Author: SimCity Brewing Est. 2020

Type: All Grain

IBU : 47 (Tinseth)  
BU/GU : 0.7  
Colour : 25 EBC  
Carbonation : 2.1 CO2-vol

Pre-Boil Gravity : 1.051  
Original Gravity : 1.066  
Final Gravity : 1.012

**Fermentables (1.64 kg)**

1.001 kg - Pale Malt, Maris Otter 5.9 EBC (60...  
429 g - Pilsen Malt 3.5 EBC (26.1%)  
214 g - Medium Crystal Malt 111 EBC (13%)

**Hops (56 g)**

60 min - 6.7 g - Comet - 9.5% (28 IBU)  
20 min - 5.3 g - Mosaic - 12.25% (17 IBU)

**Hop Stand**

10 min hopstand @ 80 °C  
10 min - 4 g - Mosaic - 12.25% (2 IBU)

**Dry Hops**

3 days - 20 g - Citra - 12%  
3 days - 20 g - Mosaic - 12.25%

**Miscellaneous**

Mash - 0.19 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.5 g - Calcium Chloride (CaCl2) 33 % 33%  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.18 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.54 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 3.5 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004

**Yeast**

0.6 pkg - Fermentis Safale American US-05

**01 Brouwpunt 5L (60min) (rev 3)**

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

Mash Water : 4.93 L  
Sparge Water : 4 L  
Boil Time : 60 min  
Top-Up Water : 0.53 L  
Total Water : 9.46 L

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

**Mash Profile**

High fermentability plus mash out  
71 °C - Strike Temp  
65 °C - 60 min - Mash  
75 °C - 10 min - Mash Out

**Fermentation Profile**

Ale  
18 °C (0.5 day ramp) - 5 days - Primary  
21 °C - 3 days - Primary

**Water Profile**

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 110 Mg 18 Na 16 Cl 50 SO 274 HCO 31

SO/Cl ratio: 5.5  
Mash pH: 5.29  
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:



25 EBC

**Recipe Notes**

David Heath Inspired Verdant IPA. Modified with Comet and Mosaic Hops. First time brew with Water Chem and Lactic Acid for pH adjustment.