

Summat Red - 9.1%

Specialty IPA
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Type: All Grain

IBU : 63 (Tinseth)
BU/GU : 0.77
Colour : 37 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.053
Original Gravity : 1.077
Total Gravity : 1.082
Final Gravity : 1.013

Fermentables (2.01 kg)
1.533 kg - Pale Malt 2-Row 3.9 EBC (76.3%)
159 g - Munich Malt I 15 EBC (7.9%)
^ Brouwmaatje (NL) 051.305.1/1kg
118 g - Crystal Malt 175 EBC (5.9%)
^ Brouwstore (NL)
118 g - Pale Crystal Malt 75 EBC (5.9%)
41 g - CaraAroma 350 EBC (2%)
^ Brouwmaatje (NL) BM-BL.051.188.1
41 g - CaraRed 45 EBC (2%)
^ The Malt Miller (UK) MAL-01-018
58 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (18.5 g)
60 min - 9.5 g - Horizon - 12% (49 IBU)
5 min - 6 g - Summit - 17% (12 IBU)

Hop Stand
10 min hopstand @ 80 °C
10 min - 3 g - Summit - 17% (2 IBU)

Miscellaneous
Mash - 0.95 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.59 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.59 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.41 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 3.74 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.1 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast
1 pkg - White Labs Nottingham Ale Yeast WLP039

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
Boil Size : 8.66 L
Post-Boil Vol : 5.96 L

Mash Water : 6.03 L
Sparge Water : 4.68 L
Boil Time : 90 min
Total Water : 10.71 L



37 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

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: 5.39
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 = 8.7 %, IBU = 62, EBC = 32, OG = 1.082, FG = 1.018.