

Challenger Ale - 7.1%

Red IPA

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Type: All Grain

IBU : 43 (Tinseth)
 BU/GU : 0.64
 Colour : 34 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.059
 Original Gravity : 1.067
 Final Gravity : 1.013

Fermentables (6.85 kg)

6 kg - Red X 30 EBC (87.6%)
 ^ The Malt Miller (UK) MAL-00-020
 450 g - Pale Wheat Malt 3 EBC (6.6%)
 ^ The Malt Miller (UK) MAL-00-047
 250 g - Munich Malt 24 EBC (3.7%)
 ^ The Malt Miller (UK) MAL-00-027
 150 g - Pale Crystal Malt 60 EBC (2.2%)
 ^ The Malt Miller (UK) MAL-01-019

Hops (100 g)

60 min - 30 g - Challenger - 9.3% (27 IBU)
 20 min - 20 g - Challenger - 9.3% (12 IBU)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 50 g - Challenger - 9.3% (4 IBU)

Miscellaneous

10 min - Boil - 5 g - Irish Moss
 ^ Brouwstore (NL) 125.249.1

Yeast

1 pkg - Fermentis Safale American US-05
 ^ The Malt Miller (UK) YEA-02-025

Default

Batch Size : 23 L
 Boil Size : 28 L
 Post-Boil Vol : 25 L

Mash Water : 24.05 L
 Sparge Water : 9.41 L
 Boil Time : 60 min
 Total Water : 33.46 L



34 EBC

Brewhouse Efficiency: 72%
 Mash Efficiency: 75.1%

Mash Profile

01 One Step Mash (60 min)
 66 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 45 days - Conditioning

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 = 6.98 %, IBU = 39.3, EBC = 34.1, OG = 1.071, FG = 1.018.