

## Red Five Standing By - 6.6%

### American IPA

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Type: All Grain

IBU : 54 (Tinseth)  
 BU/GU : 0.9  
 Colour : 27 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.045  
 Original Gravity : 1.059  
 Final Gravity : 1.009

### Fermentables (1.47 kg)

1.07 kg - Red X 30 EBC (72.7%)  
 ^ The Malt Miller (UK) MAL-00-020  
 401 g - Pale Ale Malt 6 EBC (27.3%)  
 ^ The Malt Miller (UK) MAL-00-010

### Hops (61.3 g)

60 min - 2.7 g - Magnum - 10.7% (13 IBU)  
 ^ Lot # 694-201130-111430-176081-HOP06-009-RG...  
 ^ The Malt Miller (UK) HOP-06-009  
 10 min - 8 g - World 9 - 9.4% (14 IBU)  
 10 min - 6.7 g - Azacca (T90) - 12.5% (16 IBU)  
 ^ The Malt Miller (UK) HOP-05-026  
 10 min - 5.3 g - Cascade (T90) - 6.5% (6 IBU)  
 ^ The Malt Miller (UK) HOP-05-005

### Hop Stand

10 min hopstand @ 75 °C  
 10 min 75 °C - 9.3 g - World 9 - 9.4% (2 IBU)  
 10 min 75 °C - 4 g - Azacca (T90) - 12.5% (1...  
 10 min 75 °C - 4 g - Cascade (T90) - 6.5% (1...

### Dry Hops

5 days - 10.1 g - World 9 - 9.4%  
 5 days - 6.4 g - Cascade (T90) - 6.5%  
 5 days - 4.8 g - Azacca (T90) - 12.5%

### Miscellaneous

Mash - 0.82 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.52 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.51 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.22 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 3.25 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004

### Yeast

0.6 pkg - White Labs Stranda Kveik Ale WLP519

### 01 Brouwpunt 5L (60min) (rev 4)

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

Mash Water : 4.41 L  
 Sparge Water : 4.88 L  
 Boil Time : 60 min  
 Total Water : 9.29 L



27 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

Multi Infusion steps  
 56.3 °C - Strike Temp  
 52 °C - 30 min - Infusion  
 65 °C - 30 min - Infusion  
 72 °C - 27 min - Infusion  
 76 °C - 5 min - Sparge

### Fermentation Profile

Ale  
 30 °C - 14 days - Primary

### Water Profile

02 NL Spa Reine Flat Mineral Water ([www.ah.nl](http://www.ah.nl)...  
 Ca 93 Mg 15 Na 49 Cl 50 SO 250

SO/Cl ratio: 5  
 Mash pH: 5.31  
 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:

# Red Five Standing By

## Recipe Notes

Target: ABV = 6.4 %, IBU = 47.63, EBC = 22.72, OG = 1.059, FG = 1.010.

<https://www.brewersfriend.com/homebrew/recipe/view/1085773/red-five-standing-by/368222>