

## Red IPA - 5.6%

### Red IPA

Author: Clibit@homebrewinguk.com

Type: Partial Mash

IBU : 40 (Tinseth)  
 BU/GU : 0.72  
 Colour : 25 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.016  
 Original Gravity : 1.054  
 Total Gravity : 1.055  
 Final Gravity : 1.012

### Fermentables (1.18 kg)

525 g - 10 min - Boil - Premium Grade Light L...  
 ^ The Malt Miller (UK) EXT-01-010  
 219 g - Clear Choice Malt Extra Pale 3 EBC (1...  
 ^ The Malt Miller (UK) MAL-00-009  
 109 g - Flameout - Spray Dried Malt Extract -...  
 ^ The Malt Miller (UK) EXT-00-006  
 86 g - Rye Malt 25 EBC (7.3%)  
 ^ The Malt Miller (UK) MAL-00-037  
 86 g - Toasted Wheat Malt 25 EBC (7.3%)  
 ^ The Malt Miller (UK) MAL-00-069  
 66 g - Dark Munich Malt 50 EBC (5.6%)  
 ^ The Malt Miller (UK) MAL-02-001  
 43 g - Caramalt 29.5 EBC (3.7%)  
 ^ The Malt Miller (UK) MAL-01-014  
 35 g - Carabohemian 200 EBC (3%)  
 8 g - Roasted Barley 1300 EBC (0.7%)  
 ^ The Malt Miller (UK) MAL-02-007  
 12 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (33.1 g)

30 min - 5.1 g - Magnum - 10.7% (26 IBU)  
 ^ The Malt Miller (UK) HOP-06-009

### Hop Stand

15 min hopstand @ 80 °C  
 15 min - 8 g - Vic Secret - 15.5% (9 IBU)  
 15 min - 4 g - Summit - 17% (5 IBU)

### Dry Hops

2 days - 8 g - Citra - 12.1%  
 2 days - 8 g - Vic Secret - 15.5%

### Miscellaneous

Mash - 0.74 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.47 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.46 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.11 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.93 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004

### Yeast

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

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

Mash Water : 1.63 L  
 Sparge Water : 6.77 L  
 Boil Time : 60 min  
 Total Water : 8.4 L



25 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 68.7 °C - Strike Temp  
 63 °C - 60 min - Temperature

### Fermentation Profile

Ale  
 20 °C - 14 days - Primary

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 93 Mg 15 Na 49 Cl 50 SO 250

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:

# Red IPA

## Recipe Notes

Target: ABV = 5.5 %, IBU = 60?, EBC = 28. OG = 1.055, FG = 1.014.  
Tweaked Beerworks Hopped LME from the kit with NBS LME and Magnum bittering hops.