

Clib Red IPA - 5.1%

Red IPA

Author: Clibit@homebrewinguk.com

Type: All Grain

IBU : 69 (Tinseth)
 BU/GU : 1.37
 Colour : 39 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.038
 Original Gravity : 1.050
 Final Gravity : 1.011

Fermentables (1.35 kg)

945 g - Pale Malt 2-Row 5.9 EBC (69.8%)
 118 g - Crystal Wheat Malt 124 EBC (8.7%)
 118 g - Munich Malt 24 EBC (8.7%)
 ^ The Malt Miller (UK) MAL-00-027
 79 g - Amber Malt 50 EBC (5.8%)
 ^ The Malt Miller (UK) MAL-02-000
 39 g - Caramalt 29.5 EBC (2.9%)
 ^ The Malt Miller (UK) MAL-01-014
 39 g - 30 min - Steep - Medium Crystal 240 26...
 15 g - 30 min - Steep - Roasted Barley 1300 E...
 ^ The Malt Miller (UK) MAL-02-007

Hops (40.8 g)

30 min - 9.3 g - Columbus (T90) - 15.5% (56 IBU)
 ^ The Malt Miller (UK) HOP-05-009

Hop Stand

10 min hopstand @ 80 °C
 10 min - 10.5 g - Chinook - 8% (3 IBU)
 10 min - 10.5 g - Nonsuch (Whole) - 8.7% (4 IBU)
 10 min - 10.5 g - Simcoe - 12.2% (5 IBU)
 ^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)

Miscellaneous

Mash - 0.65 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.19 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.64 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.2 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.37 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

0.7 pkg - Munton's Gold

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

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

Mash Water : 3.9 L
 Sparge Water : 5.23 L
 Boil Time : 60 min
 Total Water : 9.13 L



39 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

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 81 Mg 15 Na 50 Cl 75 SO 200

SO/Cl ratio: 2.7

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:

Recipe Notes

Target: ABV = 5.2 %, OG = 1.050.