

# Elusive Brewing - Level Up Level 21 Citra & Simcoe (clone) - 5.4

## Red IPA

Author: Pig Den Brewing

Type: All Grain

IBU : 35 (Tinseth)  
 BU/GU : 0.68  
 Colour : 26 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.039  
 Original Gravity : 1.051  
 Final Gravity : 1.010

## Fermentables (1.27 kg)

755 g - Maris Otter 5.5 EBC (59.6%)  
 ^ The Malt Miller (UK) MAL-00-038  
 355 g - Munich 15 EBC (28%)  
 89 g - Caramel/Crystal Malt 148 EBC (7%)  
 42 g - Dark Crystal Malt 220 EBC (3.3%)  
 25 g - Wheat Malt 4 EBC (2%)  
 ^ The Malt Miller (UK) MAL-04-004

## Hops (52.8 g)

60 min - 1.9 g - Simcoe (T90) - 13.3% (13 IBU)  
 ^ The Malt Miller (UK) HOP-05-004

## Hop Stand

15 min hopstand @ 82 °C  
 15 min 82 °C - 25.9 g - Simcoe (T90) - 13.3%...

## Dry Hops

3 days - 25 g - Citra - 13.8%

## Miscellaneous

Mash - 0.55 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.9 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

## Yeast

0.3 pkg - Fermentis Safale American US-05

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

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

Mash Water : 3.8 L  
 Sparge Water : 5.3 L  
 Boil Time : 60 min  
 Total Water : 9.1 L



26 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

## Mash Profile

High fermentability plus mash out  
 72.1 °C - Strike Temp  
 66 °C - 60 min - Temperature  
 75 °C - 10 min - Mash Out

## Fermentation Profile

Ale  
 20 °C - 14 days - Primary

## Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St...  
 Ca 41 Mg 15 Na 67 Cl 71 SO 68

SO/Cl ratio: 1  
 Mash pH: 5.39

## 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 = 5.0 %, IBU = ?35-ish?

Original base beer is provided on Andy Parkers blog , Current commercial version is 5% ABV so play around as you see fit . Links to both recipes attached This versions Is a mixture of both with some of my own adjustments as well

Mix and match hop combos like Elusive do with all their releases

<http://www.graphedbeer.com/2013/10/brewing-update.html>

<https://www.themaltmiller.co.uk/product/elusive-brewing-level-up/>